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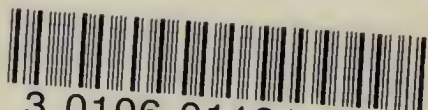


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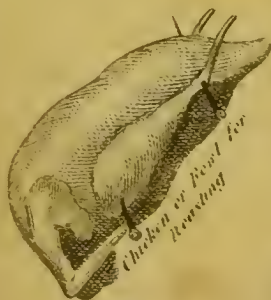
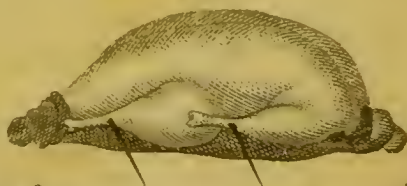
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Christian Hejniger

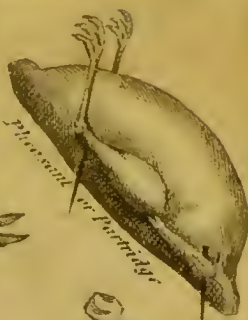


TRUSSING

Goose



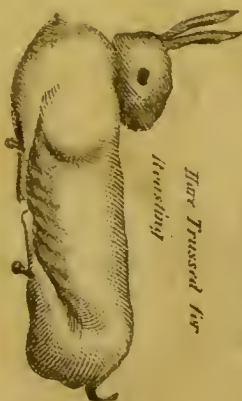
Chicken or Fowl for Roasting



Pheasant or Partridge



Turkey or Fowl for Boiling



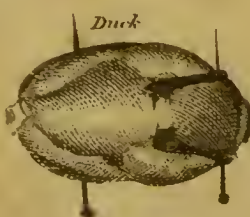
Hare Trussed for Roasting



Turkey for Roasting



Woodcock or Snipe



Duck



Pigeon

Rabbit for Roasting or Boiling



John Andrew Hughes 1823

MODERN
PRACTICAL COOKERY,
PASTRY, CONFECTIONARY,
PICKLING, AND PRESERVING;
WITH OTHER
USEFUL RECEIPTS AND DIRECTIONS.

BY MRS NOURSE,
TEACHER OF THESE ARTS, EDINBURGH.

ILLUSTRATED WITH COPPERPLATES.

FOURTH EDITION, IMPROVED AND ENLARGED.

EDINBURGH:

Printed by Michael Anderson,

SOLD BY THE AUTHOR, 6, GEORGE STREET;
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1821.

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MICHAEL ANDERSON, PRINTER.

PREFACE

TO THE SECOND EDITION.

FEW arts of a domestic nature have drawn the attention of the public more than that of Cookery. Many works of this kind, no doubt, contain numerous very valuable receipts; but the style in which most of them are written, is so extremely ambiguous, as to be almost unintelligible to those persons for whom they profess to be composed, and can be of little or no use to any but professed cooks; the very people who have the least occasion for them.

The receipts contained in the first edition were principally written for the use of those ladies who were under the author's tuition, as she considered, that perhaps, at a future period, the instructions they had received from her might be in some measure obliterated from their memory, and that these receipts would prove useful at any emergency, by having recourse to them. It was also to the repeated entreaties of those young ladies, and their friends, she was prevailed on to publish them; and so much has their success surpassed her most sanguine expectations, that it has encouraged her, from the rapid sale of the first edition, both among her pupils and the public, to spare no pains in the improvement of this second edition; in which will be found a number of new receipts, inserted in their proper chapters; and, as brewing, baking, and making vinegar, may be found very useful to families in the country, she has added them in a separate chapter. Also Directions for the Management of a Dairy, &c.

Next to the importance of the receipts themselves, their proper arrangement, and a judicious selection of ingredients, it has been her chief aim to study perspicuity of expression. In this edition, it is hoped the language will be found much improved, as all redundancies have been omitted, and such expressions used as were found necessary for the clear elucidation of the subject ; and although works of this nature do not admit of the highest embellishments of language, yet she has endeavoured to render it as pleasing as possible.

She has also wished, considering the number of additional receipts (amounting to upwards of one hundred), to comprise it in nearly the same compass it originally was, by printing it closer, though with the same type, and thus to avoid advancing the price.

In a word, she now submits it to a candid and generous public with some degree of confidence, considering its favourable reception in a less perfect state ; and she trusts it will be found superior to most works of a similar nature, being the result of much practical knowledge and long experience, the great source of perfection in any art whatever.

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TO THE THIRD EDITION.

THE very rapid sale of the two former editions, in the short space of four years, has induced the author, from the approbation with which they have been received, to publish a much larger impression than formerly, and to add several new receipts, in their proper chapters, one of which will be found of great importance, viz. *To make Red Currant Jelly*, on an entire new plan, as it will prevent the mistakes which so frequently happen, in over or under boiling.

The whole has undergone an attentive revisal by the author; and the system, it is hoped, is thereby rendered more worthy of the distinguished approbation which has already attended the former editions.

N. B.—The liquid measure is given both in English and Scotch; the butter weight is English, and rated at sixteen ounces to the pound.

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TO THE FOURTH EDITION.

IN preparing a fourth edition, the Author of this treatise begs to assure the Public, that she has spared no pains in making the book as complete as possible, and thereby rendering it still more worthy of the distinguished reception it has already experienced.

Besides a number of new receipts, in their proper chapters, she has modernised such of the former as may have undergone a change in their preparation since the publication of the last edition.—And although considerable additional expence has thereby been incurred, the price is still continued the same as formerly.

Edinburgh, October, 1820.

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CHAP. I.

ON MARKETING, &c.

*How to Market, and the Seasons of the Year
for Butcher-Meat, Poultry, Game, Fish,
Herbs, Roots, and Fruits.*

Pieces in a Bullock.

THE head, tongue, palate ; the entrails are the sweet-breads, kidneys, skirts, and tripe ; there is the double, the roll, and the reed-tripe.

The fore-quarter first consists of the haunch, which includes the clod, marrow-bone, shin, and sticking piece or neck-end ; the next is the leg of mutton-piece, which has part of the blade-bone ; and then the chuck, the brisket, the fore-ribs, and middle-rib or chuck-rib.

The hind-quarter consists of the sirloin and rump, the thin and thick flank, the veiny-piece ; then the chuck-bone, buttock, and leg (or hough) ; or you may cut out of it an English round, which eats well salted, or stewed fresh with a good sauce and roots.

In a Sheep.—The head and pluck, which

includes the liver, lights, heart, sweet-breads, and milt.

The fore-quarter consists of the neck, breast, and shoulder.

The hind-quarter is the leg and loin; the two loins together are called a saddle of mutton, which is reckoned a very genteel dish; but the Scotch mutton answers best, as some of the English is too large.

In a Calf.—The head and inwards are the pluck, which contains the heart, liver, lights, neck, and milt, and what is called the skirts, which eat very well broiled; the throat, sweet-bread, and the wind-pipe; the latter is the finest.

The fore-quarter is the shoulder, neck, and breast; the hind-quarter is the leg, which contains the knuckle, fillet, and loin.

In a House Lamb.—The head and pluck, which is the liver, lights, heart, and milt. Then you may make a nice fry, as they do in England, which consists of the sweet-breads, lambs-kernels, the skirts and some of the liver.

In the fore-quarter is the shoulder, neck, and breast together; the hind-quarter is the leg and loin. This is in high season at Christmas, but lasts all the year.

Grass lamb comes in in April or May, as the season is favourable, and is good till the middle of August.

Pieces in a Hog.—The head and entrails, which is the liver and crow, kidney and skirts.

This is called the haslet, and is mixed with sage, and sweet herbs, pepper, salt, and spice, then rolled up in the caul, and roasted; there are what is called the chitterlanes, or the guts, which are cleaned for sausages.

The fore-quarter is the foreloin and spring; if a large hog, cut a spare rib off; the hind-quarter is the leg and loin.

A Large Bacon Hog.—This is cut a different way for making hams, bacon, and pickled pork. Here you take out the spare ribs, chines, and griskins, and you have fat for hogs lard. The liver and crow make a fine fry; the feet and ears are both equally good soured.

Pork comes in season in August, and holds good till April.

How to choose Butcher-Meat.

To choose Beef.—If it be ox beef, it will have an open grain; if young, a tender and oily smoothness; if rough and spongy, it is old, or inclining to be so: except the neck, brisket, and such parts as are fibrous, which in the meat will be rougher than in other parts; a pleasing carnation colour betokens good meat, the suet of a yellowish white not so good, but otherwise it is good.

Cow-beef is less bound, and closer grained than the ox, the fat whiter, and the lean paler.

Bull-beef is of a closer grain, and of a deeper red, the fat skinny and hard, and has a harsh smell.

To choose Mutton.—If young, the flesh will pinch tender with your finger and thumb, and the fat will easily part from the lean; if old it will stick by strings and skins; if ram mutton, the fat feels spongy, the flesh close grained, and tough when tried with your finger and thumb; if ewe mutton, the flesh is paler than wedder mutton, and of a closer grain; if there be a rot in the sheep, the flesh will be palish, the fat inclining to yellow, and the flesh will be loose at the bone. In the fore-quarter, observe the neck vein, if it looks of a bluish colour, it is fresh, but if greenish or yellowish, it is the contrary; if the hind-quarter, examine and smell under the kidney; if you meet with a faint smell, and the knuckle be limber, it is stale killed, but if not, it is fresh.

To choose Veal.—If the bloody vein looks blue or red, it is new killed; but if yellow, green or blackish, it will be flabby and stale. The loin first taints under the kidney; examine that part, for the flesh, if old killed, will be soft and slimy; the breast and neck taints first at the upper end, and you will observe it appear yellowish or greenish; and the sweet-bread will be clammy; otherwise it is fresh and good.

The leg is known to be new by looking if it be dry or blackish; if so, it is stale, if otherwise it is fresh and good.

The head is known by the eye; if it be sunk in the head, and looks dim, it is stale killed.

If the eye looks plump and bright, it is new and good.

Lamb.—In a fore-quarter of lamb, observe the vein in the neck; if of a bluish colour, it is fresh and good, but if greenish or yellowish, it is stale. In the hind-quarter, look under the kidney; if not tainted there, it is fresh and good. For a lamb's head, observe the same rules as for a veal's head.

Pork.—Observe the skin; if stale, it will be sweaty and clammy, but if cool, dry, and firm, it is new and good; if young, the skin will be thin, and the lean will be mixed with streaks of fat in it; if otherwise, it is old.

To choose Venison.—Try the haunch or shoulder under the bone, and observe if it be soft, slabby, sticky, slimy, and of a greenish cast, it is stale; otherwise, it is fresh and good; look at the hoofs, and if they are wide in the clefts, it is old, if close, it is young.

Season for Venison.—The buck-venison begins in May, and is in season till All-Hallow-day. The doe is in season from Michaelmas till the end of the year, though it be often made use of till the end of January.

Poultry in season.

January.—Hen turkeys, capons, pullets, fowls, some chickens, hares, all sorts of wild fowl, tame rabbits, and tame pigeons.

February.—Turkeys, and pullets with egg, capons, fowls, small chickens, hares, all sorts of wild fowl, which in this month begin to de-

cline; tame and wild pigeons, tame rabbits, grown geese, young ducklings, turkey-poults.

March.—This month the same as the preceding; but wild-fowls are out of season.

April.—Pullets, young spring fowls, chickens, pigeons, young wild rabbits, leverets, young geese, and turkey-poults.

May and June.—The same as the preceding.

July and August.—The same, with the addition of some pheasant, young wild-ducks, called moulters.

September, October, November, and December.—In these months, all sorts of fowls, both wild and tame, are in season; and the three last is the high season for all sorts of wild fowls and game.

To choose Poultry.—If a capon, and young, his spurs will be short and dumpy, his legs smooth, and a fat vein on the side of his breast, the comb pale, with a thick breast and rump; if new killed, he has a close vent, but if old killed, it will be loose and open.

Cock or Hen Turkey, and Turkey-Poults. If the cock be young, his legs are black and smooth, and his spurs short; if stale, his eyes are sunk in his head, and the feet dry; if new, the eyes are lively, and the feet limber; observe the same by the hen, and if with egg, she has a soft open vent, if not, a hard, close vent: turkey-poults are known the same way, and their age cannot deceive you.

Cock, Hen, Pullet, &c.—If young, his

spurs are short and dubbed ; but you must take care that the poulterer does not deceive you in paring and scraping them ; if old, he has an open vent ; if new killed a close and hard vent ; and the same observations for a hen.

Tame or Wild Geese.—If the bill be yellowish and but few hairs, she is young ; but full of hairs, and the bill and feet red, she is old ; if new killed, limber footed ; if stale, dry-footed ; and the same of a wild goose.

Wild and Tame Ducks.—The duck when fat is hard and thick on the breast ; but if not, sharp on the breast ; if new killed, limber footed ; if stale, dry-footed. A true wild duck has a reddish foot, and smaller than the tame duck.

Pheasant Cock and Hen.—The cock, when young, has short dubbed spurs, when old, sharp small spurs ; if new killed a fast vent ; if old, a loose open one. The hen, if young, has smooth legs ; if with egg, an open vent ; for newness or staleness the same as for the cock. A true sportsman will not shoot the cocks, if he can help it, as one cock serves many hens, the same as the tame fowls in the barn-yard.

Heath and Pheasant Poult.—If new, they will be stiff and white in the vent ; if fat, they have a hard vent, and the feet limber ; if stale, dry feet and limber, and, if touched, they will peel.

Heath Cock and Hen.—If young, they have smooth legs and bills ; if old, rough ; for

newness or staleness, they are known as above.

Partridges.—The bill white, and the legs bluish, shew age ; for if young, the bill is black, and the legs yellowish ; if new killed, a fast vent ; if stale, a greenish and open vent.

Woodcocks and Snipes.—The woodcock, if fat, is thick and hard to handle ; if new killed, limber footed ; if stale, hard and dry. For a snipe, if fat, or new killed, observe the same rules.

Pigeons.—If old, they have red legs ; if young, black legs, and down mixed among the feathers ; observe the same rules for newness.

Green and Grey Plover.—Observe the same rules as for woodcocks ; blackbirds, thrushes, and larks, the same.

Hares, Leverets, or Rabbits.—A hare, if new killed, is whitish and stiff ; if stale, the body blackish and limber ; if the cleft in her lips spreads very much, she is old ; if the contrary, she is young. A rabbit ; observe the same rules in newness or staleness.

Fish in Season.

Candlemas Quarter.—Lobsters, crabs, river craw-fish, mackerel, bream, barbel, roach, and shad ; lamprey or lamper-eels, dace, bleak, prawns, and mackerel.

Midsummer Quarter.—Turbot and trouts,

soles and grigs, salmon, land and sea sturgeon, lobsters and crabs.

Michaelmas Quarter.—Cod and haddocks, ling, tusk and mullets, grey weaver, herrings, sprats, soles and flounders, plaice, dabs, eels, skate and thorn-back, oysters and scallops, salmon, sea-perch and carp, pike, perch, and sea-tench. In this quarter are fine smelts, a nice fish fried for garnishing; their smell resembles a green cucumber.

Christmas Quarter.—Dorey, brile, gud-geon, smelts, perch, anchovy, and rock scallops and wilks, cockles, muscles, and barbet, oysters, &c.

How to choose Fish.

To choose salmon, pike, trout, carp, tench, barbel, chub, eel, whittings, smelts, and chad.

All these are known to be fresh or stale by the colour of their gills; their easiness or hardness to open, the standing out or sinking of their eyes, &c.

Turbot.—Is chosen by its thickness and plumpness, and if its belly be of a cream colour, it will dress and eat well; but if thin, and the belly of a bluish white, it will not eat so well.

Cod and Codlings.—Choose them by the thickness towards the head, and the whiteness of the flesh when it is cut: a codling by its stiffness, the redness of the gills, and plumpness and clearness of the eyes.

Ling.—For dried ling, choose that which

is thickest in the poll, and the fish of the highest yellow.

Skate and Thornback.—These are chosen by their thickness, and the she-skate is the sweetest, especially if large.

Soles.—These are chosen by their thickness and stiffness, and when their bellies are of a cream colour, they are the best.

Sturgeon.—If it cuts clean, without crumbling, and the veins and gristle are of a blue colour, and the flesh of a pure white, you may conclude it to be good.

Fresh Herring and Mackerel.—If their gills are of a fresh red, if the eyes stand full, and the fish is stiff, then they are fresh; but if the eyes are sunk, the fish limber, and the gills have lost their bright colour, they are stale.

Lobsters.—Choose these by their weight, for the heaviest are the best, if no water be in them; if new, the tail pulls smart like a spring. A male-lobster is known by the narrowness of the back part of the tail, but the hen is broader at the back of the tail; the male crab is known by the same rule.

Prawns, Shrimps, and Crab-fish.—The two first, if stale, are limber, and cast a kind of slimy smell, and their colour faded; the latter are limber in their claws and joints; the male crab is known by the narrowness of the flap that covers the tail; the female is much broader; they are chosen by their weight.

Plaice and Flounders.—If they are stiff, and their eyes not sunk, or look dull, they are fresh; the contrary when stale. The best kind of plaice look bluish on the belly.

Pickled Salmon.—If the fish feel oily and the scales are stiff and shining, and it comes off the bone in flakes, without crumbling, then it is new and good.

Pickled and Red-Herrings.—To try them, open the back to the bone, and if the flesh be white and oily, and the bone of a bright red, then conclude them to be good; if red herrings carry a good gloss, of a golden colour, smell well, and part from the bone, they are good.

Fruits and Garden stuffs throughout the year.

January.—Fruits yet lasting. Some grapes, the Kentish, russet, golden, French, and Dutch Pippins. Winter apples, various kinds for baking; all garden stuffs much the same as in December.

February.—Much the same as in January.

March.—Much the same as in February.

April.—You have now in the kitchen-garden, autumn-carrots, winter-spinage, sprouts of cabbage, and cauliflowers, turnip tops, asparagus, young radishes, Dutch brown lettuce, and cresses, burnet, young onions, scallions, leeks, and some early kidney beans on hotbeds; purslain, cucumbers, and mushrooms, some cherries, green sprouts and early

gooseberries, for tarts ; some apples yet remaining for the table and baking.

May.—Asparagus, cauliflowers, cabbage, lettuces, burnet, purslain, cucumbers, nasturtian flowers, early pease and beans sown in autumn, artichokes, kidney-beans, and scarlet strawberries on hot-beds ; May-duke cherries on walls, green apricots for tarts, and green gooseberries ; some apples still remaining of last year, with young apples for tarts.

June.—Asparagus, beans and pease, kidney beans, cauliflowers, artichokes, cabbage, young onions, carrots and parsnips, purslain, burrage, burnet, Dutch and coss-lettuce, some endive cucumbers, and all sorts of pot-herbs.

Green gooseberries, strawberries and some raspberries, currants, cherries, apples, apricots, grapes and melons.

July.—Much the same as in June, with walnuts in high season, and samphire for pickling, with some russet apples yet remaining of last year.

August.—Cabbage, cauliflowers, artichokes, cabbage lettuce, beets, carrots, potatoes, turnips, beans and peas, kidney-beans, and all sorts of kitchen herbs, radishes, horse-radish, cucumbers, onions, garlic melons, and some cucumbers for pickling.

Gooseberries, raspberries, currants, grapes and figs, apples, pears, peaches, nectarines, some plums and grapes.

September.—Much the same as in August, with peaches, pears, apples, plums, walnuts,

filberts, quinces, melons, and cucumbers, for pickling and preserving.

October.—Some cauliflowers, artichokes, peas, beans, cucumbers, and melons, with July-sown kidney beans, turnips, carrots, parsnips, potatoes, beets, onions, garlic, eschalots, chardonel cresses, cherville, mustard, radishes, spinage, lettuce, burnet, celery, endive, late peaches, and magnum plums, with small plums for tarts; grapes, filberts, walnuts, damsons, and great variety of apples and pears.

November.—Much the same as in October, with late cucumbers or girkins, for pickling, with hazel-nuts and walnuts, and variety of apples and pears.

December.—Cabbages and savoys, spinage; roots much the same as in last month, with plenty of apples and winter pears for preserving.

CHAP. II.

OF SOUPS.

Brown Soup.

TAKE a good large hough, cut it down, then have ready a well tinned pot, put it on a slow fire, rub the bottom of it with a little marrow; put in all the fleshy pieces, let them

get a gentle brown on both sides, throw in a handful of black pepper, a little thyme, two or three onions, and a stock of celery ; then have ready a kettle of boiling water, add that to the meat, let it stew for very near an hour, then fill the pot quite full of water, let it continue boiling, now and then adding a little boiling water, but be sure not to stir it ; so continue till it turn of a fine brown, then strain it through a search, let it stand till cold ; next take all the fat off the top gently, put it into a clean pan, and keep back all the sediment at the bottom ; then put it on the fire, and let it boil for about an hour to fine, next put it into a tureen, and serve it up hot.

Note.—Observe that your meat for soup is always new killed.

Soup Santé.

Prepare the soup as in the above receipt ; after skimming it, and taking away all the sediment from the bottom of the dish, put the soup in a clean pan ; cut down some celery very small, cut some carrots into straws, about two inches long, add them to the soup, and let them boil till tender, then put it into a tureen and serve it up hot.

Soup Cressy.

Prepare the soup from any kind of meat you choose ; then cut down about two dozen of large carrots, two or three turnips, as many large onions, a stock of celery, and a piece of

thyme; put all these ingredients into a pan, with about a gallon of water; let them boil till the water be almost reduced, then, with a wooden ladle, work them through a hair search; mix it up with the soup, put it on the fire and let it boil till it is fine and thick. Observe to put all the spices in when you stew the meat for soup, and a little Cayenne pepper; add a pint (mutchkin) of good sweet cream, a little before it comes off the fire. Serve it up hot.

Mock Turtle Soup.

Make the soup of beef, with a little veal and bacon ham amongst it, then have the veal's head cleaned and parboiled, cut it down into handsome square pieces, have the soup ready strained and skimmed, put it into a clean pan, then put in the meat, break three table-spoonfuls of flour in a little soup, and set it on the fire or carron-plate. In the mean time, make some force-meat balls thus: Parboil a piece of veal, cut it down, and beat it in a mortar; add to it a small onion, a piece of suet, a little parsley, a little thyme, pepper, and salt, and a few crumbs of bread; pound all these ingredients in the mortar till they are fine and smooth, drop in an egg, work them together, and roll them into little balls, about the size of the yolk of an egg; fry them of a light brown; have ready six hard boiled eggs; take the yolks and break them down in a clean mortar, with a little

Cayenne pepper and salt, and the yolk of a raw egg ; roll them into little balls about the size of a nutmeg. When the soup is near ready, put in the force-meat balls and egg-balls, and half a pint (half a mutchkin) of white wine, and a little Cayenne pepper, then dish it. Observe, when you prepare any kind of soup, put in the pieces when the meat is raw.

Hare Soup.

Skin the hare, but observe, in so doing, to have a vessel under it, to save all the blood that comes from it ; cut the hare down in pieces, have a well tinned pot ready, put a piece of butter in the bottom of it, then lay in the meat with two whole onions, and an ounce of whole black pepper tied in a piece of rag, with a few sweet herbs ; put it on a very slow fire or carron plate, cover it close, let it stew for half an hour, then have a kettle of boiling water ready, add the water to it, stir it round two or three times. Observe, before you put in the water, to strain the blood through a search, add that to it, and stir it all well together. You must observe to put a little beef in with the hare, or a little brown soup, if you have it. Some people like a little celery ; dish the soup with the head and all principal pieces.

Another way.

Skin the hare, save all the blood, put it on as in the former receipt ; when it is stewed

till the meat is tender, then take out all the meat, clean it from the bones, pound it in a mortar, next mix it up with the soup, put it through a search, put it in a clean pan, with some brown soup amongst it, let it boil for a few minutes. Dish as in the former receipt.

Peas Soup.

Take a pound and a half of split peas, put them on the fire with a gallon of water, you may put in any kind of meat you choose, an onion or two, a bit of bacon ham, a little black and white pepper, a piece of dried mint, a sprig of thyme, and a little salt; when the peas are quite dissolved, take out the meat, strain the soup, and bruise them through a hair search; return it back into a clean pan, boil it for half an hour, then cut down a little toasted bread, throw that into the turcen, and pour the soup over it.

Another way.

Take a pound and a half of peas, tie them into a cloth, have ready some soup, boil the peas till tender, turn them out, mix them with the soup, strain them as in the former receipt, boil it for a little, dish it up hot; season as in the former receipt.

Veal Soup.

Take a knuckle of veal, cut off the fleshy pieces, put on the veal with a very little wa-

ter; add a little boiling water from time to time, mince down a little parsley, a few young onions, a small sprig of thyme, add them to the soup, throw in a little whole white pepper; dish it, and serve it up hot.

Pigeon Soup.

Take six pigeons, cut them down in quarters, rub them over with flour, fry them of a fine light brown, have ready some good brown soup, put them all into a clean pan, stew them till tender, season with white pepper and mace, then dish it up.

Almond Soup.

Blanch a pound of almonds, dry them well, beat them in a mortar, with a little sweet cream till they are fine and smooth, then have ready some good veal soup, and a boiled fowl; take all the white meat of the fowl, pound it in a mortar, then mix up the soup with the meat and almonds, two large slices of bread rubbed down, or a quarter of a pound of ground rice, mix all well together, boil it for a little, have ready six hard-boiled eggs pounded in the mortar, with a little cold cream till they are smooth, and mix them up with the remainder of the cream; strain the soup through a fine search or stamine cloth, return it into the pan again, and let it come to the boil; season with a little salt and beaten mace. Just as you are going to dish, add the

eggs and cream, but do not let it boil after they go to it.

Rump Soup.

Take a good new killed hough of beef, cut off all the fleshy pieces, one pound of lean ham, two pounds of veal, put these into a large stew pan, set it on a slow fire, let it take a catch, but not to burn; in the mean time, take the remainder of the hough, put it into a large soup pot, fill it up with water, and before it comes to the boil, add the meat in the stew-pan to it. When it boils, take the scum off, then add six onions with the skins on, one ounce of whole black pepper, a faggot of thyme, a little winter savary, let all stew till the soup is rich and good; then have two ox rumps, cut them into pieces about two inches long, and fry them in butter till they are of a nice brown. Then strain and scum the soup, return it into a clean goblet, and let it boil till it is rich and fined. Swell a quarter of a pound of rice in water, drain it, and add it to the soup with the rumps; let all boil together for ten minutes. Season to your taste with white pepper, Cayenne, and salt, dish with the rumps in it. Observe, the rumps must be stewed till tender, with a handful of onions, before you fry them.

To make Hotch-potch.

Take the neck (back ribs) of mutton or

lamb, not too fat, cut it into steaks, put them on with half a gallon (pint Scotch) of water; have ready, cut down, some carrot and turnip, a stock or two of celery, some young onions and parsley, then have a quart (chopin) of peas, when the pan boils skim off all that rises, put in the roots, and let all gently boil together till the soup is rich, and, half an hour before you dish, add a pint (mutchkin) of young peas to it; salt to your taste, dish it up.

Friar's Chicken.

Take a knuckle of veal, stew it with a little white pepper whole, and a bunch of thyme; extract all the soup you can get from it; cut down two young fowls in small pieces, skin them, rub them over with the yolk of an egg, dip them in crumbs of bread, and fry them of a nice light brown; strain the soup, pour all the butter out of the pan that the chicken was fried in, and add the soup to the fowls; let it stew till the meat be tender; beat up five eggs with a little parsley, white pepper, and salt; just as you are going to dish, pour a little of the boiling soup into the eggs, return it into the pan, and serve it up.

Garden, or Vegetable Soup.

Have some good brown soup ready, take two or three stocks of lettuce, a handful of parsley minced small, a small quantity of chives cut down, a few young carrots cut in-

to small pieces, a few young peas ; put all these into a pan with a little piece of butter, and let them stew for a quarter of an hour, then have the soup ready scummed and strained, drain all the butter from the roots, and add them to the soup, then dish it up.

To make Vermicelli Soup.

Take a large leg (hough), or two small ones, of new killed beef, cut it in pieces ; take a little of the marrow and rub the bottom of the pot, set it on the fire or carron plate, lay in the fleshy pieces of the meat, let it take a good brown on both sides, then lay in the bony pieces with a knuckle of veal, if you have it, and a small piece of bacon ham ; let them stew for a quarter of an hour close covered, without any water ; have boiling water ready, throw in a handful of whole black pepper, a stock of celery, an onion or two, a bunch of thyme and a carrot ; fill up the pot with the boiling water, and let it boil gently for six hours, but do not stir it. If the soup be put on at night, it will boil down in two hours the next morning ; by this time the soup will be of a good strength and colour ; take it off, and strain as much through a search as will make a tureenful, then with boiling water fill up the pot again, set it on the fire, and let it boil quickly for two hours, till it be reduced to another tureenful ; strain it off, take the first drawn soup, skim off all the fat, put it in a clean pan, keeping back the sediment at the bottom, put it on the

fire, let it boil for an hour to fine; boil a quarter of a pound of vermicelli till tender, strain it, add it to the soup, let it boil a quarter of an hour, and dish it up.

To make a fine Peas Soup.

Take the second drawing of the preceding soup, take a pound of split peas, sift and wash them, tie them in a cloth, giving them room to swell, put them in a pan of cold water after they come to the boil; let them boil an hour and they will be enough; observe to put a common plate in the pan to keep the cloth from the bottom; in the meantime have the soup boiling; turn out the peas into a large bowl, bruise them well, and break them with a ladleful of soup, adding a ladleful at different times, till you have mixed them and the soup together; return the whole into the pan; have a large carrot or two grated down, an onion minced small, a handful of spinage, pare and slice down two potatoes, put them in, and a small piece of bacon ham if you have it, let it all boil together for half an hour. Season with pepper and salt to your taste, then strain it through a hair search, working the pulp of the peas through with a wooden spoon, then return it to the pan, bring it to the boil, and dish it up. You may, if you like the flavour, rub in a little dried mint. By this method you make two soups from one preparation: you may make any kind of thick soup from the second drawing, such

as hotch-potch, soup cressy, or any kind that does not require to be clear, and it is equally good.

To make Lobster Soup.

Take three good lobsters and boil them ; when cold pick all the meat from the tail and claws, lay it upon a clean plate, then take the red roe, and all the meat that is in the body, pound it very fine in a mortar ; have ready some good soup made from any kind of meat you choose, mince down two or three large onions very small, fry them with a little fresh butter till they look of a fine brown, then dust in a handful of flour, and mix in all the red meat that you have pounded, pour in the soup, let it boil for half an hour, and strain it through a fine search, return it into a clean sauce-pan, then cut down the solid meat of the claws and tail into handsome pieces, add that to it. Season with a little white and Cayenne pepper, and salt, and two glasses of sherry or Madeira wine ; serve it up hot.

Oyster Soup.

Make up the soup as you did for the lobster ; then scald two hundred oysters, strain and save a little of the liquor, take all the beards off, have two or three small skewers, and stick on as many of the oysters as they will hold ; have a pan of boiling dripping ready ; take each skewer full of oysters and dip them into the yolk of an egg, then dust

them over with flour, fry them quickly, and lay them on a search to drain. In the same manner do the remainder; have the soup ready for dishing; slip the oysters off the skewers into the tureen, and pour the soup over them. Observe to put the oyster liquor to the soup while you are frying the oysters.

Another way.

Take a good knuckle of veal, and make a good stock from it, cut down a few slices of ham and raw veal, slice four large onions, half an ounce of whole white pepper, a quarter of an ounce of mace, put these into a stew-pan and fry them about half an hour, add them to the soup, let all boil together till it is rich and good; put a good piece of butter into a stew-pan, when you see it froth, dust in a handful of flour, and, with a wooden spoon, work it till it is smooth, then strain and scum the soup, mix all together, and again strain it into a clean goblet, boil till it is like a rich cream, stirring all the time; have a hundred and a half of oysters scalded and bearded, a little of the oyster liquor, and a tea-cupful of cream, add them to the soup, dish and serve it up.

A rich Rice Soup.

Have a good gravy or brown soup ready, well seasoned; take a quarter of a pound of whole rice, wash it well, and boil it in water

till tender ; strain it and set it before the fire to dry ; have six hard-boiled eggs, take the yolks, bruise them in a bowl till smooth ; break them with a little of the soup till they become like a cream ; mince down two large onions small, and fry them in a little butter till they are dissolved, then put in the rice, and give it a nice fry in the same pan, to take the watery taste off ; put it on the back of a search for a little before the fire ; add it to the soup, and let it boil for a quarter of an hour ; and just before you dish, add the eggs to it, and stir it up well, but do not let it boil, or it will curdle.

Green Peas Soup.

Take a quart (chopin) of peas not too young, two stocks of lettuce, some young onions, and a sprig of thyme, put these in a stew-pan with a piece of butter ; after cutting down the lettuce and onions, and a little parsley minced, fry them on a slow fire for half an hour ; have some soup ready made from any kind of meat, put the soup to the peas, and let them boil till the whole are well dissolved, then pass them through a hair search, and return it to the pan again ; next have ready a pint (mutchkin) of nice young peas, put them in, season with pepper and salt to your taste, and when the peas are done, dish it up.

Italian Soup.

Prepare some good veal soup, flavoured

with a piece of bacon ham, two or three onions whole, white pepper, and a little mace ; boil till it is rich and good ; put half-a-pound of butter (English) into a stew-pan ; when it froths, dust in a handful of flour, stir it well, then add the soup to it. Strain into a clean goblet, bring it to the boil, stirring all the time ; have ready six hard boiled yolks of eggs, bruise them in a bowl, with a little cream or milk ; mix with the eggs a choppin (quart) of good cream ; add half-a-pound of Italian paste to the soup, and let it boil for a little, then strain the eggs and cream, and add to the soup ; bring it to the boil, and serve it up.

White Soup.

Have ready some veal soup, well seasoned with white pepper, mace, an onion or two, and a little thyme. When the soup is strained, mix two ounces of arrow-root with a little cold milk ; add to it a quart (chopin) of boiling milk ; strain it in a well-tinned pan ; set it on the fire, and bring it to the boil, stirring all the time ; add the soup to it, boil all together, constantly stirring it for an hour ; put in an onion stuck with cloves, and let it boil in it ; take out the onion, strain the soup into a clean pan ; add a quart (chopin) of good sweet cream. Don't let it boil after the cream is added. Serve it up ; a tea-cupful of rice may be added, if liked.

White Soup another Way.

Take a well-tinned pan, melt a quarter of a pound of butter, slice six large onions, two turnips, two carrots, the hearts of six lettuce, a stock or two of celery, and a little parsley. Shut the pan close, and let it stew over a slow fire for an hour, taking care it does not catch. If the roots appear to get dry, add a little soup till they are well done. Have some veal soup ready, and fill up the pan. Rub or grate down a pound of stale bread; add it to the soup, let all boil another hour; pass it through a hair search, working it through with a wooden spoon, till you have as much of the substance of the roots through as you can. Return it to a clean pan, bring it to the boil, bruise six or eight hard-boiled yolks of eggs, mix them in a point (mutchkin) of cream, and just before you dish, add it to the soup, with a little salt and mace to your taste.

White Soup another Way.

Take two pounds of lean veal, half a pound of bacon ham, and two pounds of lean beef. Cut them all down, lay the ham at the bottom; then the veal and beef, with an old fowl cut in quarters; half an ounce of whole white pepper, three large onions, a carrot, a turnip, two or three heads of endive, and a little salt. Put as much water to it as will be sufficient for a tureen; let it boil slowly four

hours or more, adding boiling water as it reduces. After two hours stewing, take out the ham, some of the veal, and the fowl: pound the meat of the fowl, veal, and ham in a mortar to a paste; strain and skim the soup, and mix the pounded meat in it; fry half a pound of the crumbs of a stale loaf with a little butter, till it be of a pale brown, in a clean stew-pan. Drain it, and add it to the soup, with two ounces of sweet, and a dozen of bitter almonds, pounded and mixed with a little cold milk. Let all boil for half an hour: have ready the yolks of ten hard boiled eggs, bruise them in a bowl, and mix them in a pint and half (mutchkin and half) of good thick sweet cream; strain the soup, and return it to the pan; bring it to the boil, add a tea-cupful of rice previously swelled in water, and just before you dish, add the cream and eggs; but don't let it boil after, else it will curdle.

Note.—This is a very rich soup, and is only used for ceremonious company.

When you have white soup to make, stew a knuckle of veal the night before with white pepper, a blade or two of mace, an onion, and a stock of celery, with as much water as will answer for a tureen: let it stew till rich and good; strain it through a hair search. This stock will answer for any white soup, or white fricassee.

Partridge Soup.

Make a good gravy soup, seasoned with a piece of bacon ham, whole onions, celery, whole pepper, and salt; take two or three partridges; cut them in quarters, and season them with pepper and salt; put a piece of butter into a large stew-pan, sufficient to hold a tureen of soup; stew the partridges in it for about half an hour; drain the butter from them, then add the soup to them: let all stew together: dish and serve up.

Curry Soup.

Take a large fowl, or two small ones, cut them into joints as for curry. Mince two large onions, fry the fowl with a little fresh butter in a stew-pan, with the minced onions. Have the soup in readiness, and fill up the pan sufficient for a tureen; mix two table-spoonfuls of curry, and two of flour, with a little cold soup; add to it the soup with a tea-cupful of rice; let all stew till the fowl is tender; season with salt, white and Cayenne pepper. Serve the fowl in the soup.

Maccaroni Soup.

Prepare a tureen of well seasoned gravy soup, as directed for brown soup; stew half a pound of pipe maccaroni in a good deal of water, till tender: strain and cut it in lengths, about an inch long; add it to the soup; bring it to the boil and serve it up.

Maccaroni Soup with Cheese.

Prepare a tureen of gravy soup as above. Stew half a pound of pipemaccaroni in water till tender ; strain it ; grate over it a quarter of a pound of cheese, Parmesan is the best ; but if not at hand, good old Cheshire will do. Pour the boiling soup on it ; return it to the pan ; let it boil slowly for half an hour ; beat up the yolks of six eggs, with two spoonfuls of cream, and just before you dish, add it to the soup, and serve it up.

Maccaroni Soup another way.

Take a knuckle of veal, one pound of lean bacon ham, two pounds of beef ; cut down the beef and ham, and put them into a large goblet, half an ounce of whole white pepper, a little mace, and an onion or two ; shut it close, and set it on a slow fire, and let it stew till it throws out a considerable quantity of juice, then fill it up with boiling water ; let it boil slowly till the soup is rich and good ; take half a pound of maccaroni, boil it in a good deal of water till tender, strain it, cut it in pieces about half an inch long. Take two ounces of arrow-root, break it with a little cold milk, as you would starch ; strain and scum the soup, and add to it the arrow-root ; strain the whole into a large clean goblet ; bruise the yolks of six hard eggs in a bowl, with a little cold cream, then add a mutch-

kin of good cream to it, and two ounces of grated Parmesan cheese; add the maccaroni cream, &c. to the soup, bring to boil, and serve up.

Giblet Soup.

Clean and scald two sets of goose giblets: you may add some ducks giblets, if you have them. Cut them in proper pieces, and the gizzards into four quarters; set them on a slow fire, with two or three pounds of lean beef, and a small piece of bacon ham: let it get a catch. Have boiling water ready; add the water to it by degrees, till you think there will be a tureenful: Shut the pan close, and let it stew for three hours, adding a little more water, if it boils down: when you think the giblets are tender, take them out, mince an onion very small, flour the giblets, roll them in the onion, and fry them with a little butter in a stew-pan of a nice brown: drain the fat from them, take the beef and ham out of the soup, skim off the fat, add to it the giblets with a little minced parsley, and a small quantity of thyme very small minced. Season with salt, white and Cayenne pepper to taste. Serve it up with the giblets in the tureen.

Giblet Broth.

This is prepared in the same way as the above, only you may take pieces of any kind of fresh meat, or roast beef bones will help it;

add a small quantity of pearl barley or rice, an onion minced small, and a little parsley.

Leek Soup.

(More commonly called Cock-a-Leeky.)

Truss an old fowl as for boiling; put it into a well-tinned pot, with a piece of lean beef; but if you have gravysoup in the house to strengthen it, you need not add the beef. Stew till nearly tender; prepare two dozen of leeks; cut down the white part with a little of the green, about an inch in length: add them to the soup: a little spinach and parsley is an improvement. Let all stew until the soup be rich and good. Season with white pepper and salt. Some people like half a pound of French prunes stewed in it; in this you must study taste. Serve it up with the fowl in the tureen.

Soup Maigre.

Put a quarter of a pound of butter in a stew-pan; cut in slices two or three large onions, two turnips, a carrot, a stock or two of celery, a little parsley and thyme. Stew until the roots are tender; they will throw out as much of their own juice along with the butter as will stew them; then fill up the pan with fresh broth, if you have it, if not, with water; the water must be boiling: let it boil an hour and half, afterwards pass it through a hair search, and with a wooden spoon work the roots as much as you can

through. Return it to a clean pan; if there be any scum, take it off. Mince two stocks of endive very small, a little spinach, and a small quantity of parsley; add a tea-cupful of cream, season with white pepper, salt, and a little mace; but don't let it boil after the cream is put to it. Serve it up.

Mullegetawny Soup.

Take a knuckle of veal, a slice or two of bacon ham, a little whole white pepper, a few sliced onions, and a little mace; put it in a large goblet and let it stew for half an hour: fill up the goblet with boiling water; let it boil, stirring it two or three times, till the soup is rich and good. Then put a piece of butter into a stew-pan; when it froths dust in a handful of flour, stir it till it is smooth, then add the soup to it: let it come to the boil, and strain it into a clean goblet. Mix up three large spoonfuls of curry powder with a little cream. Strain it into the soup; let all boil together till it is smooth and rich. Have a young fowl or two small chickens; skin and cut them in small pieces; mince three onions and fry them and the chickens in a little butter: drain the butter from the chickens, and add them to the soup: let all boil together. Send rice in a separate dish.

Turnip Soup.

Slice half a dozen of yellow turnips two

large onions, a stock or two of celery, a carrot; stew them till tender, with a quarter of a pound of butter, in a well tinned stew-pan; add a little boiling soup to it; when the roots are quite tender, pass them through a hair search; return it to the pan, and add as much soup to it as will fill a tureen; bring it to the boil, beat up the yolks of six eggs with a pint (mutchkin) of cold cream, and just as you are going to dish, add the cream and eggs. Season as in the former receipt, and serve it up.

Onion Soup.

Take a dozen of large onions sliced thin, flour and fry them with a quarter of a pound of butter, in a well tinned stew-pan, grate a carrot, and cut down a turnip small, and a stock of celery; add them to the onions; after they have fried a quarter of an hour, fill up the pan with soup sufficient in quantity for a tureen: let all stew together till the ingredients are quite tender, and will easily pass through a hair search. Strain it, and pass all through the search you can; return it to the stew-pan. Season with white pepper, salt, and a little mace. Just as you are going to dish, add a tea-cupful of cream. Serve it up. Send a few small onions whole in the soup.

Flounder Soup.

Take a dozen of middle sized flounders, clean them nicely, boil them in as much water as will fill a tureen; add a whole onion,

thyme, sweet basil, parsley, and a stick of horse-raddish, whole white pepper, and a little salt; let all boil till dissolved. Sliced down a two-penny loaf of stale bread pretty thin, dip it into the yolks of eggs; put a piece of fresh butter in a stew-pan, and fry the bread on both sides of a pale brown; strain the soup, and add it to the bread, let it boil for half an hour; in the mean time have a stew-pan of boiling dripping; take half a dozen of the smallest flounders, dip them in the yolks of eggs, and then in bread crumbs; fry them in the drippings till done; lay them on the back of a sear to drain; strain the soup; fry a few sippets of bread, dish the soup; put in the fried flounders and sippets. Serve it up.

Note.—You may enrich it with a little good gravy if you choose.

To make a rich Hotch-potch.

Have some gravy soup ready; cut down three or four turnips into diamonds and various shapes to fancy; the red parts of two large carrots cut into stripes about an inch long, the hearts of two or three lettuces cut small, a few young onions, put these on a slow fire with a piece of butter in a stew-pan, and let them stew till tender: drain them from the butter, and add them to the boiling soup: have ready a quart (chopin) of green peas, with a little minced parsley; add them in the mean time; take five or six mutton or lamb chops, flour and fry them, with an onion minced

small, until of a nice brown ; add them to the soup ; let all stew together for half an hour ; salt to your taste, and serve it up.

Note.—You may make it of veal, from the neck (back-ribs) cut into handsome pieces, by taking the same vegetables as above.

Portable Soup.

Take a leg (hough) of beef, a knuckle of veal, and the shank of a bacon ham ; let them be well broken ; cut off the fleshy parts, and lay them in the bottom of a well tinned pot, first rubbing the bottom of the pot with some of the marrow ; let it remain on a slow fire a quarter of an hour, turning the meat till it be browned on both sides ; have boiling water ready, fill up the pot, and let it simmer all night, skimming it a little before it comes to the boil. The next morning strain it, and take off all the fat ; return it to a clean pan, keeping back the sediment ; boil it slowly, until it be of a gluey consistence, carefully taking off the fat and scum as it rises ; season with white and Cayenne pepper and salt, to your taste. There are little white saucers to be had at the stone warehouses, like the flats of flower-pots, fill them better than half full, set them by until next morning, turn them out on clean paper, and often turn them till they are quite dry, then hang them up in paper bags for use.

Note.—This soup will be found very useful ; by dissolving one of these cakes in

water, it will make a good bason of soup for a sick person in a few minutes, and will equally answer for sauces when you have no other soup by you.

To make Barley Broth.

Take beef or mutton, any of which is most convenient: put the meat in cold water, and a tea-cupful of barley; be careful the pot and cover are clean in the inside, or it will blacken the broth; a little before it comes to the boil, skim it well and wipe the inside of the cover; cut down some carrots and turnips in dices, a little parsley, a sprig of thyme, and a few young onions; if you have no young onions, you may put in a whole onion or two, and take them out before you dish; skim the pot again and put in the roots; if the meat is fresh add a little salt, let it boil till the roots are done, and the broth is rich and good; when ready, take off the pot, cover it close, and let it stand off the fire fifteen minutes before you serve it.

Irish Stew.

Take a breast or neck (back ribs) of mutton, cut in pieces of two ribs together, lay the meat into a large stew-pan; cut down three large onions, set the stew-pan on the fire with a very little water; after it has stewed a quarter of an hour, add a little more boiling water, but not so much as to

cover it; have two or three dozen of potatoes, pare and slice them, pour boiling water on them; let them stand in it for about a quarter of an hour to take the water out of them, drain them and put them to the meat; sprinkle some pepper and salt over them, let them stew close covered, until the liquor is almost dried up; dish all together neatly. This is a good family dish, but seldom used otherwise.

Lamb's Head Stove.

Wash and blanch the head very well, put it on with a little water in a stew-pan; if you have soup by you add a little, if not, put in a piece of any kind of meat to enrich it; prepare some spinach as for a dish; after it is boiled and squeezed, break it down and add it to the stove, season with a little pepper and salt, two or three young onions minced very small, and a little parsley; turn some turnips with a turnip turner, parboil them, and add them to the stove; let all stew till the roots and all are well done; take out the meat, dish the head in a soup dish or tureen, pour the stove over it, and serve it up.

CHAP. III.

ON DRESSING FISH.

To dress Haddocks with Brown Sauce.

TAKE six good sized haddocks, or as many as you choose, gut and clean them, wipe them well with a cloth, but do not wash them, and keep the breast as whole as you can; strew some salt over them, and lay them on a clean board for some hours before you dress them, then wipe all the salt off them and cut off the heads and fins. Just cut the skin through down the back, and take it neatly off; be careful to keep them whole; if small haddocks, cut them in two across, if large ones, in three. Prepare a sauce thus: take a little good beef soup, mince an onion very small, brown it with a little butter in a stew-pan, then dust in a little flour, pour in the soup, and let all boil for a little, next lay the haddocks on a fish drainer, set them in the fish-kettle, and boil them till done, with a handful of salt and a little vinegar, then take them carefully out and dish them, pour the sauce over them. You may add a glass of white wine, a little mushroom ketchup, and half a hundred of oysters, and send them to table garnished with lemon.

Haddocks with White Sauce.

Prepare them as in the former receipt ; boil them in salt and water, with a little vinegar ; in the meantime prepare the sauce, thus : Take a pint (mutchkin) of veal soup, the same quantity of cream, break two table spoonfuls of flour in a little of the cold cream, boil altogether till it is fine and smooth ; season with a little beaten mace or nutmeg, a little salt and a whole onion ; just as you are going to dish, take out the onion, and add a glass of white wine, the yolk of an egg well beat ; dish the fish neatly, lay the heads at each end and each side, pour the sauce over, and garnish with lemon.

To Bake Haddocks.

Prepare them as in the former receipts ; beat up the yolks of three eggs, dip each piece in them, have some crumbs of bread ready, mixt with a little minced parsley, and a little pepper and salt, roll them in it ; you may stuff the heads and breasts of the fish with oysters minced, but not too small, and bread crumbs mixed up with a raw egg ; lay them on a dish, first buttered, and stick some pieces of butter on them ; put them in the oven, or they will do before a good fire : in the Dutch oven, they will take three quarters of an hour, if large, a whole hour. Prepare a white sauce as in the former receipt ; pour the sauce into the dish, and neatly dish them, as directed in the former receipt ; garnish with lemon.

To dress Whitings with White Sauce.

Wash and clean them well, lay them in a little salt and water for two or three hours before you dress them ; prepare a sauce, thus : Take a little minced parsley, some veal soup ; season with white pepper, salt, and nutmeg, and when it boils, put in the fish ; boil a little cream with a piece of butter rolled in flour, beat up the yolk of an egg, take out the fish, and when you are going to dish, add these ingredients to the sauce ; give it a toss over the fire, but do not let it boil, else it will curdle. Dish the fish neatly, pour the sauce over, and garnish with lemon.

Eels or trout are done the same way.

To dress a Turbot with Lobster Sauce.

Wash and clean the turbot, lay it in a tub with some salt in the bosom of it, and all over it ; let it lie for a few hours, then take it out and lay it on a clean table, and cut off the fins with a pair of scissors, then cut off the head, and cut it down the back, quite through, and raise the skin, and take it off carefully on both sides ; cut it into handsome pieces ; have some crumbs of bread, a little minced parsley, a little white pepper and salt, and the grate of a nutmeg, a little lemon peel minced small, mix these all together, dip each piece in the yolks of eggs, then in the crumbs of bread ; have a large dish, butter it well, lay the fish into it neatly, put it in a quick

oven ; after it has been in for a good while, draw it out and baste it with a little butter, then put it in again ; an hour will do it. In the mean time make the sauce thus : Take some good beef soup, and the meat of a lobster minced small, throw a piece of butter into a stew-pan, with a handful of flour, brown it, and pour in the soup ; put in the lobster, let it stew half an hour, often stirring it ; season with a little Cayenne pepper, half a nutmeg grated, two table-spoonfuls of mushroom ketchup, a little anchovy, two glasses of white wine, squeeze in half a lemon, a very little salt ; let all these stew together till the fish be ready, have the dish hot, pour half the sauce in the dish and the remainder into a sauce-boat. Dish the fish, and garnish with lemon.

Note.—If you have not a lobster, take oysters in place of it, or you may dress it with a white sauce, the same as haddocks. This is allowed by judges to be the best way of dressing a turbot.

Plain boiled Turbot, with Lobster Sauce.

In boiling a turbot, it is necessary to have a proper turbot pan, that will hold it easily, and be careful to clean it properly, and take out the gills, and trim off the fins, but not so close as other fish : keep it on a cold stone in the pantry till you are going to boil it ; then put it into the pan, and put as much water to it as will jimply cover

it, with a good handful of salt, and some vinegar: this firms it, and keeps it from breaking. For an ordinary sized one, it will be done after the water boils in twenty minutes; for a large one, half an hour. Make the lobster sauce thus: take the meat of a good lobster, and mince it as small as you can, put it on with some good soup, and all the red roe you can get; let it stew till the meat is quite tender; thicken it with a little butter rolled in flour, a little lobster sauce if you have it, and a glass of white wine; give it a gentle boil: dish the fish, garnish with parsley; the sauce in a sauce tureen.

To dress a Cod's Head and Shoulders.

Clean the fish well, take off the gills, and cut off the fins; rub it all over with salt, and lay it by to firm for a few hours; take it out of the salt, and wipe it with a cloth; cut the skin down the back, and take it carefully off on both sides, but do not break the breast. Prepare some stuffing thus: take two good haddocks, skin them, take off all the meat and mince it small; mix in a quarter of a hundred of oysters, the meat of an anchovy, a little parsley, a few crumbs of bread; season with a little white pepper and salt, work it up with a raw egg, and stuff the breast with the stuffing, tie it up tight with a piece of tape, put it on to boil, with a handful of salt, and a little common vinegar; half an hour will

do it, but be careful it does not break. In the mean time prepare a sauce thus : mince down two large onions very small, fry them with a little butter till they are quite dissolved, throw in a little flour, and when brown pour in a quart (chopin) of good gravy, boil all these up for a little ; season with a little ketchup, anchovy, and two glasses of white wine, the squeeze of a lemon, a little salt, and a small quantity of minced parsley ; you boil a stick of horse-radish all the time in the sauce, and take it out when you dish ; you may put a quarter of a hundred of oysters in the sauce if you choose ; carefully undo the tape, dish the fish, and pour the sauce over it. Observe to keep part of the sauce in a sauce-boat ; garnish with scraped horse-radish.

Note.—You may fry a few whittings, or any small fish, and lay round it.

Another Way.

Prepare as in the former receipt ; stuff it ; butter a large dish (asset) or tin, and glaze the fish with the yolks of eggs ; dredge it over with crumbs of bread, a little minced parsley, pepper and salt ; lay it in the tin with the back uppermost, put it in the oven ; after it has been in for some time, draw it out and baste it with butter ; it will take an hour in a quick oven. You may make a sauce as in the former receipt, or a white sauce as for haddocks.

To dress Cod Sounds.

Wash them in clean water, then scald them in boiling water to take off the skin, and stew them till tender ; make a white sauce for them as for haddocks ; dish and garnish with lemon. This makes a nice corner-dish.

To dress Soles or Flounders.

Wipe, skin, and glaze them with the yolk of an egg, and roll them in crumbs of bread ; have a stew-pan or boiling dripping ready ; fry them of a fine brown ; take them out and drain them on the back of a sieve ; you may make an oyster sauce for them, or a white sauce, as you chuse ; but they are frequently garnished with crimped parsley, and ate with plain butter. If you chuse a sauce for them, you must pour it under.

To Dress Salmon or Grilse with a White Sauce.

Clean, wipe, and cut it down the back close to the back-bone, on one side, then take out the back-bone ; skin it neatly ; cut it into little pieces, about four inches long and two broad ; stew it in a very little salt and water ; when done, make a nice white sauce ; dish it and pour the sauce over it ; garnish with lemon.

To dress Salmon or Grilse with Brown Sauce.

Prepare them as the above ; make a brown

sauce for it, and serve it up, garnished with sliced lemon. Observe, for sauce, to put in a glass of white wine.

To Crimp Scate.

Clean it very well, skin and cut it into pieces about six inches long and four broad, roll it up, tie it with a string to keep it fast; prepare as many of these as you think will fill the dish; have ready a pan of salt and water boiling, put it on the fish-drainer, and boil it quick; when it is ready, cut off the strings, let it lie on the drainer across the fish-pan to drain; dish it up, and send it to table with parsley and butter. It makes a very good cold dish, with mustard and vinegar.

To Fricassee Lobster.

Take as large a lobster as you can get, boil it, let it remain till cold; take off the tail from the body, split it down the long way, and take out the meat carefully whole; break the large claws, and take out the meat as whole as you can; then pick out all the rest of the meat, and if it has a roe divide it in pieces; for sauce, take half a mutchkin (half a pint) of veal gravy, a tea-cupful of cream, a little beaten mace, or the grate of a nutmeg, then put in the lobster, let it stew a few minutes, beat up the yolk of an egg, pour a little of the sauce to it, and return it into the pan again, with a glass of white wine; give it a shake over the

fire, but do not let it boil, dish the stew in the middle, the large claws at each end, and the tails at each side ; garnish with beet-root, and sliced pickled cucumbers.

To dress a Sea-cat with Brown Sauce.

Wash and skin it ; take some good beef stock ; when it comes to the boil put in the fish, throw in a stick of horse-radish and an onion, stew it for ten minutes, thicken it as you do the brown fricassees ; season with half a nutmeg, a little Cayenne pepper, and salt, a spoonful of ketchup, a little anchovy, the squeeze of a lemon, and a few oysters ; see that the sauce be thick and rich. Just before you dish, put in a small tumbler of claret or sherry wine ; dish the fish, and pour the sauce over it ; garnish with lemon or pickled samphire, if you have it.

To dress a Sea-Cat with White Sauce.

Prepare the fish as above ; have a pan of salt and water ; when it boils, put in the fish ; boil it till it be done ; in the mean time prepare a white sauce as for haddocks ; dish it and pour the sauce round it ; garnish with lemon.

To dress Mackerel.

Boil it in clean water, with a handful of salt ; when done, have a fennel sauce ready, made thus : pick off the small green part of the fennel, wash and tie it up in a bunch,

let it get a leap in boiling water, take it out, mince it small, have some beat butter, mix in the fennel, dish the fish, pour a little round it, and put the rest in a sauce-boat.

To dress Lobsters with a Brown Sauce.

Take the meat of two lobsters, mince it small; take a mutchkin (pint) of beef soup, put it in a clean sauce-pan, put in the lobsters, let it stew a little, thicken it with a little butter rolled in flour, a glass of white wine; season with a little white pepper and salt, grate of a nutmeg, the squeeze of half a small lemon, a little ketchup, a small quantity of anchovy; let all these stew for a little; dish it up, garnish with the small claws. It makes a nice corner dish, and answers for sauce to turbot or any white fish.

Lobster in Savoury Jelly.

Boil a lobster, and let it stand till cold; take off the claws, then take the tail from the body, break the shell of the tail carefully, and take out the meat whole; break the large claws and take out the meat whole, fill a shape with savoury jelly, about two inches deep, let it stand till it congeals, then lay in the meat of the tail, with the red side downwards; take the body shell, with the two long horns, lay it with the red side downwards, but observe to have the meat of another lobster minced, and stewed in a little of the savoury jelly, and fill the body shell

with it, and let it stand till cold before you put it in the shape; at the end of the lobster lay the claws, placing every thing as like a lobster as possible; bring the long horns round each side of the shape, fill the shape full with the jelly, but observe, that it must be as cold as it will just run, for fear of melting what was put in first; when cold, dip the shape in warm water, and turn it out on a dish; garnish with any kind of thing you think proper.

Skate in Savoury Jelly.

Crimp some nice pieces of skate, as in the receipt for crimped skate; observe the same rules as for the lobster; lay in the skate neatly, and fill up the shape; when cold turn it out; or you may spitcock some small eels, and lay them neatly in the shape; or a small salmon trout, boiled in salt and water and cut into ringlets, and laid neatly in the shape, looks very nice, if the jelly be transparent.

A Fowl in Savoury Jelly.

If a fowl, it must be boned without breaking any part of the skin; this I could teach in one lesson, but it is much harder to explain that it may be well comprehended: In the first place, cut off the head and neck, close to the body, then with a sharp knife scrape back the meat, leaving the meat to the skin; scrape all the meat off the wing-bones till you come to

the pinion; cut off that joint, leaving the pinion to the skin and the other two joints to the body; do the same to the other wing; then scrape a little down the back, pushing the skin with the meat back, turn it and do the same by the breast, till you come to the legs; scrape the leg-bones the same way, and when it comes off at the extremity of the rump, you will find the fowl the wrong side out, and the whole of the bones hanging together; turn the fowl the right side out, and make a force meat of a little veal: stuff a little of this in the thighs and the wings, then fill the body, but not too full or it will burst; then truss it neatly, in its proper shape; stew it in a little soup till tender: observe to prick it while it is stewing, else it will burst; when done, take it out and set it by till cold. Observe the same rules for putting it in jelly as the two former receipts. You may bone a turkey, goose, or any game you please, by observing this receipt.

Note.—Do chickens in jelly the same way, by trussing them as for boiling, and seasoning with a little pepper and salt, and stewing them in soup till tender, but do not bone them. Pigeons and partridges are done the same way.

Oysters dressed with Brown Sauce.

Scald and beard a hundred, more or less, according to the size of the dish wanted; prepare a rich brown sauce made thus: Take a pint (mutchkin) of good gravy, thicken it

with a little flour, add a table spoonful of ketchup, the same of anchovy sauce, and a glass of white wine; let all boil together until it is thick and smooth. Put in the oysters with the juice of half a lemon; let it stew for half an hour. Dish and serve it up.

To dress Oysters with White Sauce.

Prepare the oysters as in the former receipt; make a nice white fricasse thus: Take a little veal soup, half a pint (half mutchkin) of good cream, mix two table spoonfuls of flour with a little cold soup; put it in a clean stew-pan, set it on a slow fire, stirring it until it comes to the boil; add an onion stuck with cloves, season with a little beaten mace and salt, let it boil until thick and smooth; take out the onion, put in the oysters; let them stew ten minutes. Dish and garnish with lemon.

To Curry Oysters.

Prepare them as in the former receipt; dredge them with a little flour, fry them with a piece of butter, and a small quantity of onions minced. Mix two table-spoonfuls of curry and one of flour, with a pint (mutchkin) of soup; season with a little anchovy sauce, a tea-spoonful of ketchup; drain the butter from the oysters, and put them to the curry; let them stew for half an hour, and they will be ready to dish.

Scallop Oysters.

Scald a hundred of oysters and take off the beards; have some bread crumbs ready, a little pepper, and very little salt, and minced parsley. Mix all together; put a layer of the bread crumbs, then the oysters, and so on until the scallops are full, covering well with bread crumbs; melt a little butter, set the oysters in the oven, or before a good fire, baste them with the butter, and do them of a nice brown. Serve them in the scallops.

Note.—This is a nice supper dish.

To dress a Crab in the shell.

After boiling carefully, pick out the meat, mince it small, clean the shell, mix the meat with bread crumbs, pepper and salt, and a glass of white wine; fill the shell, dredge bread crumbs over it, baste and brown it as the oysters. Serve it up. This, as the former, is sent up as a supper dish.

Crab Sauce.

Boil the crab, afterwards take out the meat, pound it in a mortar, and mix it with a little soup, thickened with a piece of butter rolled in flour, a spoonful of anchovy sauce, a little ketchup, the squeeze of lemon, or a little vinegar. Let it stew for half an hour, add a glass of white wine. Dish it,

or serve it as a sauce for any white fish, such as turbot, cod, &c.

To Pot Lobsters.

Boil them about ten minutes, take out the meat and mince it, but not too small, put in the spawn, mix in two or three table-spoonfuls of good rich soup. Season with white pepper, salt, and beaten mace, add a glass of white wine; butter some small potting-pots, press in the meat, lay a piece of buttered paper on each pot, and bake them about half an hour in a moderate oven. Take them out, pour clarified butter over each, and when cold, tie them over with paper, and keep them for use.

Spitchcock Eels.

Take what large eels you think proper, skin them, open, and clean them; wipe, but do not wash them; dip them in the yolks of eggs, minced parsley, pepper, salt, and the grate of a nutmeg; rub the gridiron with a bit of fat bacon; broil till done of a nice brown. Serve with crimp parsley all over them, anchovy, and butter sauce.

To Collar Eels.

Skin and bone a large eel or two, mix white pepper, cloves, and a little salt; rub the spices well on the inside, roll them tight and bind them with tape; boil them in salt and water, with a good deal of vinegar, till

done. Throw in a few peppercorns, take out the eels, and when the liquor is cold, keep the collars in it for use. You may either serve them in slices or whole, as you please, garnished with parsley.

To Fry Eels.

The small eels are the best for frying. You must turn the tail into the mouth, and fasten them; dip them in egg and bread crumbs, minced parsley, pepper, and salt; fry them in a stew-pan, in a good deal of dripping, till done of a nice brown; drain them on the back of a search, and keep them warm; dish them with crimped parsley, anchovy, and butter for sauce. Small haddocks or whittings may be done the same way.

To Fry Smelts.

You should not wash them, but dry them with a kitchen towel, very clean; dust a very little flour on them, and dip them in a good deal of egg and bread crumbs, and a little salt; fry them in a stew-pan of boiling dripping; a few minutes will do them of a nice yellow colour; lift them out with a fish trowel; lay them on the back of a search to drain and keep hot before the fire; dish them neatly. These answer for a nice supper dish, or to garnish a turbot or cod's head and shoulders at dinner.

Note.—You may fry any small flat fish

the same way ; they equally answer for supper, or for garnishing large fish at dinner.

To Boil Eels.

Skin and clean them, wiping them very dry ; turn them with the tail in the mouth, fasten them, let them stew with a very little water, a little salt and vinegar, till done : melt a little butter in a stew-pan, dust in a little flour, a handful of minced parsley, a little salt, and the grate of nutmeg, a whole onion ; take a little of the liquor the eels are stewing in, add that to the parsley and butter ; let it boil five minutes, dish the eels, and pour the sauce over them.

To Dress Mackerel.

Gut the mackerel at the gills, boil one half of them in water with some salt, half a pint (half mutchkin) of vinegar and a little fennel ; in the meantime, broil the other half of the mackerel ; dish the boiled ones on a napkin, and lay the broiled ones round them. Serve them up with fennel and gooseberry sauces. Make the fennel sauce of that which was boiled with the mackerel, by mincing it very small, and mixing it with melted butter.

To Fry Mackerel.

Cut the mackerel in handsome pieces, marinade (soak) them in the juice of lemon or vinegar, pepper, and salt, for about half an

hour, wipe them, dip them in the yolks of eggs, bread crumbs mixed with a little flour; fry them in a stew-pan of good boiling dripping, very crisp. Serve them up with fennel sauce in a sauce-boat.

Fricandeau of Mackerel.

Gut and clean them, take off the skin and lard one side with small ladroons; carefully stew them in some good soup, sharpened with the squeeze of lemon, or a little vinegar; prepare a nice sharp brown sauce, thus: When the fish is enough, carefully take it out, thicken the sauce with a little butter rolled in flour, a little anchovy sauce, ketchup, and a glass of white wine, boil it till it be rich and thick, make a glaze as directed for veal fricandeau; dish and pour the sauce under it, and with a brush for the purpose, or a bunch of feathers, lay the glaze all over the larded side. Garnish with sliced lemon.

To Stew Carp.

Scale and clean the carp very well; make a stuffing, thus: A little butter, minced parsley, eschalot finely minced, pepper and salt; mix all together; rub these ingredients in the inside of the fish. If a brace, take a stew-pan that will just hold them, with some good soup, half a bottle of port wine, a bunch of sweet herbs, a carrot sliced, two or three onions, a little whole pepper, the grate of nutmeg or

a little mace ; shut it close, and let it stew on a slow fire till done ; carefully take out the carp, then the roots ; reduce the sauce by letting it boil till of a strong consistence ; dish the carp, and pour the sauce over. Garnish with fried sippets of bread.

Cray-fish in savoury Jelly.

Make a clear savoury jelly, fill a jelly-mould about an inch or little more, let it stand till cold, then lay in the cray-fish with their backs downwards, pour more jelly in to fill up the mould ; observe, the jelly must be as cold as not to melt the jelly at the bottom ; a few slices of hard-boiled eggs, cut through the yolk and white, and neatly laid round the outside of the cray-fish, has a good effect ; when cold turn it out.

Oyster Loaves.

Take as many oysters as you think will answer ; save the liquor, wash and beard them ; strain the liquor through a search ; put a piece of butter in a stew-pan ; when melted, dredge in a little flour, season with white pepper, grate of nutmeg, and two spoonfuls of cream ; stew them till done, and they look thick ; put them in rolls made for the purpose, in little pans ; you must cut off the top of the roll, take out the inside, fill them, and lay on the top. Send them in a napkin as hot as possible.

To Roast a Pike.

Clean the fish nicely ; make a forced meat thus : Take a good deal of bread crumbs, minced parsley, mushrooms, either fresh or pickled, two or three eschalots minced, pepper, salt, and hard boiled eggs, the yolks ; mix them up with a piece of butter, stuff the pike with it ; you may lard it if you choose ; butter some writing-paper and fasten round it, put it on a bird spit, lay it to the fire, and baste it well with butter ; when done, take off the paper, dredge it with a little flour, and baste with butter to froth it. Serve it up with Italian sauce, as under.

Italian Sauce.

Put a slice of bacon-ham in a stew-pan on a slow fire, a little eschalot minced, mushrooms, a bit of butter rolled in flour ; add a rich cullis, a glass of Lisbon or sherry wine ; let it simmer half an hour ; strain and skim it. Serve it up hot.

To Fricassee Pike.

Clean the fish and wipe it very well ; cut it into handsome pieces, and put it into a well tinned stew-pan, with a piece of fresh butter, six small onions, first parboiled, a few mushrooms, a little parsley, sweet herbs, salt and a few cloves. Let it simmer on a slow fire ten minutes, add two glasses of white wine, a pint (mutchkin) of good gravy. When the

fish is enough, reduce the sauce, add eggs and cream. Dish and pour the sauce over it; garnish with sliced lemon.

To Dress Fresh Water Trout.

Gut and clean them very well; mince some parsley, a bit of butter rolled in flour; lay the trout in a stew-pan, with a very little water; add the butter, flour, and parsley, the yolk of one egg; beat up with a little cream; season with a little beaten mace and salt. When done, dish and serve it up.

To Dress Perch.

Put a piece of butter in a stew-pan, when it froths, dredge in a little flour, let it brown; add a little boiling water, some parsley roots, a parsnip or carrot, sliced onions, a few cloves, a very little salt; let it boil on a moderate fire half an hour; in the meantime skin and clean the fish, strain the sauce, return it to the pan; put in the fish a very little anchovy sauce and ketchup, and the squeeze of a lemon. When the fish is done, which will take about twenty minutes, dish and pour the sauce over them.

To Fry Perch.

Clean and skin the perch, mince a little parsley, an eschalot or two, pepper and salt; sprinkle a little vinegar over them, then the seasoning; dredge them with flour, fry them in a pan of boiling dripping till done of a

nice brown ; drain ; serve them with fried parsley round and over them.

To Stew Tench.

Clean the fish nicely, blanch them in boiling water, cut off the heads and tails, put them in a stew-pan with a piece of butter ; a little soup, minced parsley, eschalots, a few mushrooms (fresh or pickled), a slice or two of lemon peel, pepper and salt, and a glass of white wine ; when almost done take out the fish, strain the sauce, return it to the pan, boil it quickly, to reduce the sauce, put in the fish, stew till done, dish and pour the sauce over them. Garnish with sliced lemon.

To Dress Turbot the Second Day.

Take the remainder of the turbot that has been sent up plain boiled the day before, cut it neatly into smallish pieces, and set it on just to warm in a good sauce, either brown or white, or a lobster sauce, which you think proper. This receipt will be found very useful if attended to, and will hold good with many other fish, fowls, or game, and will save much expense.

CHAP. IV.

ON ROASTING, BOILING, &c.

Rules to be observed in Roasting.

IN the first place, take great care that the spit be very clean, and be sure to clean it with nothing but sand and water; wash it clean, and wipe it with a dry cloth; for if you clean it with oil, brick-dust, and such like, it is apt to blacken the meat.

Beef.

Be sure to paper the top, and baste it well all the time it is roasting, and throw a handful of salt on it; when you see the smoke draw to the fire it is near enough; then take off the paper, baste and dredge it well to give it a fine froth; never salt the meat before you put it to the fire, for it draws out the gravy. If you have to keep a few days before you dress it, dry it very well with a clean cloth, then flour it all over, and hang it where the air will come to it; but be sure to mind there is no damp place in it, if so you must dry it well with a cloth. Take up the meat after you are sure it is done, and garnish it with scraped horse-radish and gravy in the dish.

Observations on roasting Beef.

To roast a piece of beef of twelve pounds weight will take two hours and a half; twenty pounds will take three hours at a good clear quick fire; but a thick piece or a thin piece will, of that weight, vary half an hour, which you must attend to, and so on according to the thickness and weight of the beef, more or less. Observe that, in frosty weather, the meat will take half an hour longer, and that half hour it should be laid at a good distance from the fire, when you first put it down, to take out the frost.

Mutton.

As to mutton, the loin, (the saddle, which is the two loins together,) may be roasted as the beef above; but all other sorts of mutton may be roasted with a quick clear fire, without paper; baste it frequently, and before you take it up dredge it with a little flour, but be sure not to use too much, for it is apt to take away the fine taste of the meat. Some choose to skin a loin of mutton, and roast it brown, without paper, but that you may do at pleasure; the breast of mutton should always have the skin taken off. Serve it up with gravy in the dish.

Observations on Roasting Mutton.

A leg of mutton of eight pounds weight will take two hours, if frosty weather rather

more ; a leg of twelve pounds two hours and a half ; a saddle, which is the two loins, about the same as the leg, and so on, according to the weight, or the goodness of the fire ; a breast will take three quarters of an hour at a quick fire, a neck (back-ribs) if large, an hour and a quarter, if small, rather less ; a shoulder about the same time as a leg ; if small mutton, something less.

Lamb.

For lamb, observe the same rules as for mutton, allowing something less than a quarter of an hour to each pound weight.

Veal.

As to veal, you must be careful to roast it of a nice brown : if a large joint, a very good fire, if a small joint, a pretty brisk fire ; if a fillet or loin, you must paper the fat, that you may lose as little as possible ; lay it some distance from the fire at first till it be soaked, then put it nearer. All veal should be basted, when first laid down, with salt and water ; for if it be new killed, it will be the means of firming it, or if it be old killed, it takes off that claminess natural to veal ; after which, the dripping-pan must be cleaned, and the veal well basted with butter ; when it is done enough, baste it and dredge a little flour over it ; the breast you may do the same, but you need not paper it.

Observations on Roasting Veal.

Veal takes much about the same time in roasting as Pork, which should be well done. Be sure to paper the loin or fillet, and baste it with good butter.

Pork.

Pork should be well done, as should all young meat. When you roast a loin, take a sharp pen-knife and cut the skin across quite through to the fat, in scores about half an inch distant, after you have spitted it, to make the crackling eat the better and carve the easier: the chine you must not cut at all. The best way to roast a leg of pork, is first to parboil, skin, and then spit and roast it: baste it with butter: take a little sage, shred it very fine, a little pepper and salt, a very little nutmeg, and a few crumbs of bread: shake these over it all the time it is roasting: then have a little drawn gravy to put in the dish with the crumbs of bread that drop from it. You may stuff the knuckle if you choose, thus: Take a few onions and a little sage shred small; this when done is called a mock goose, and is eaten with gravy in the dish, and apple-sauce in a sauce-boat. The spring, or the hand of pork, very young, roasted like a pig, is very good, otherwise it is better boiled. The spare-rib should be basted with a very little butter and sage, and a few crumbs of bread strewed

over it while roasting; the pork griskins are done the same, or you may do them in the oven, or on the gridiron (brander). Few eat any thing with these last but mustard; but you may make a sauce, if you choose, for the spare-rib, with the bread and gravy that drops from the meat, by carefully taking it out of the dripping pan, putting it into a sauce-pan with a very little water; pour it into the dish, but not on the meat.

Observations on Roasting Pork.

Pork should be well done. To every pound weight allow a quarter of an hour at a good fire; for a joint of twelve pounds allow three hours, and so on; but if it be a thin piece of that weight, little more than two hours will do it. This should always be studied in all meats.

To Roast a Sucking Pig.

In the first place, have a large kettle of boiling water ready, and some rosin pounded to a powder; take a clean tub, free from grease, kill the pig, put the boiling water in the tub, and put the pig over the head in it. As soon as you find the hair will move, take it out, lay it on the table, and strew a handful of the rosin all over one side, and slip off the hair; then turn it, throw another handful of rosin all over, and slip off the hair. When clean, throw it in cold water, and wash it and dry it well with a coarse cloth;

then open it, but not too much, and take out the entrails, wipe the inside with a wet cloth, and then with a dry one, but do not wash it. Cut off two joints of the legs, and lay them aside carefully (as I shall give a direction for using them hereafter), then make a stuffing thus: Take a little sage shred small, a few crumbs of bread, and a piece of butter as large as a walnut, a little pepper and salt; put these in the inside of the pig, with a crust of bread, to keep it full, sew it up with a coarse thread, then spit it, and lay it to the fire, which must be a very good one, especially at both ends, or hang a flat iron in the middle of the grate; then flour it all over very well, and keep flouring it while roasting till you see the eyes drop out, or you find the crackling hard. Be sure to save all the gravy, which you must do by setting basins under it in the dripping-pan, as soon as you find it begin to run. When you think the pig is enough, stir the fire up brisk, take a coarse cloth, with about a quarter of a pound of butter in it, and rub the pig all over with it till the crackling is quite crisp; then take it up, lay it in the dish, and with a sharp knife cut off the head; next cut the pig in two down the back, (this must be done before you draw out the spit); cut the ears off the head, and lay them at each end of the dish; cut the under jaw in two, and lay them on each side; then melt some good butter; take the gravy you saved and put into it; boil it in a clean

sauce-pan with the brains bruised fine ; pour it into the dish, and send it to the table.

To Bake a Pig.

If you should be in a place where you have no opportunity of roasting it, take a large common dish, butter it, and lay the pig in it ; then butter the pig all over, and flour it well ; put it in a quick oven, and bake it well. When you think it is enough, draw it out, and put a piece of butter in a coarse cloth, and rub it all over, then put it into the oven again till it is dry and crisp. Take it out, and cut it up, as in the receipt for roasting a pig, and dish it up the same way.

Different Kinds of Sauce for a Pig.

Some like a bread sance, made thus : take a mutchkin (pint) of water, crumb down a slice of bread, a blade of mace, or a grate of nutmeg, and a little whole pepper ; boil them together for five or six minutes, then pour the water off, take out the spice, and beat up the bread with a piece of butter ; add a little gravy to it.

Another way.

Take some good gravy, a piece of butter rolled in flour, a table-spoonful of ketchup, a little of the sage out of the inside of the pig ; take the brains and bruise them with two hard-boiled yolks of eggs ; boil them all

together with a little pepper and salt, but not too much, as there is pepper and salt in the sage you take out of the pig ; put some in a sauce-boat, the rest pour into the dish and serve it up. This I think the best way of making a sauce for a pig ; but study the taste of the family in this and all other dishes.

Pig Lamb Fashion.

At the time of the year when house-lamb is dear and scarce, take the hind-quarter of a large sucking pig, take off the skin neatly, and roast it, and it will eat like lamb, with mint sauce, or a sallad ; half an hour will roast it at a good fire.

To stuff and Roast a Shoulder of Mutton.

Cut off the shoulder, with as much meat on it as you can ; take out the blade-bone and the shoulder-bone, leaving in the shank-bone : make a stuffing thus : take a little grated bread, some beef suet minced small, the yolks of two hard-boiled eggs, and anchovy, a small quantity of onions, and a little parsley and thyme : mince all these small : a little pepper and salt, a dozen of oysters, a little nutmeg grated, mix them all together, then work them up together with raw eggs : stuff the mutton where the bone came out, and sew it up : put two skewers across the under side, to keep it in form, and make it fast on the spit : roast it ; when

done, take for sauce some of the oyster liquor, and a few oysters, a glass of wine, an anchovy, a little nutmeg grated, a small onion whole: stew all these together for about ten minutes; take out the onion and pour the sauce under. Garnish with scraped horse-raddish.

To Roast Venison.

Take a haunch of venison, spit it, take four sheets of white paper, butter them well, and cover the venison with them; tie them on with a small string, and baste it well with cream or milk with a piece of butter in it, all the time it is roasting. A neck or a shoulder should be done the same way, and when it is enough, take off the paper and dredge it with a little flour, to make it froth: but you must be very quick, for fear the fat should melt. You must not put any sauce in the dish, but have some very good gravy in one sauce-boat, and sweet sauce in another. If it is a large haunch, it will take two hours and a half, if a middling size two hours, if a small one an hour and a half, at a good fire; but much depends on the fire you keep in roasting any thing; the neck and shoulder will take an hour and a half. Serve it up.

Sauce for Roast Venison.

You may make either of these sauces for venison: red currant-jelly, warmed to a liquid, or half a pint (half a mutchkin) of red

wine, with a quarter of a pound of sugar, simmered over a slow fire for five or six minutes; or half a pint (half a mutchkin) of vinegar, and a quarter of a pound of sugar, simmered together till it is a syrup.

To Roast Mutton Venison Fashion.

Take a hind-quarter of good fat mutton, cut the leg like a haunch of venison, lay it in an earthen pan, with the skin side downward, pour a bottle of red wine over it, and let it lie for twenty-four hours, frequently basting it with the wine; then spit it, and baste it with the same liquor and cream all the time it is roasting, at a quick fire, and two hours will do it. Have some good gravy in one sauce-boat, and sweet sauce in another. A good neck (back-ribs) or a breast eats well, done this way.

To Keep Venison or Hares Sweet.

If the venison or hare be new killed, dry it with a clean cloth, and hang it where the air will come to it; if you want to keep it for some time, dry it very well, and rub it all over with beat ginger and white pepper mixed, hang it in a dry airy place, and it will keep a long time. When you roast it, you need only wipe it with a clean dry cloth, and paper it, as in the receipt for roasting venison. Never do any thing else to venison that you wish to keep long, as all other things are apt to spoil it.

To Force and Roast a Leg of Mutton.

Take a leg (jigget) of good mutton, two or three days killed, and with a sharp knife lay it open on the under side, down to the bone, and neatly take it out at the joint, leaving the shank-bone remaining; take half a hundred of oysters, parboil them in their own liquor, chop them a little, but not very small, some crumbs of bread, pepper and salt, a little beat mace or the grate of nutmeg, the yolks of two hard-boiled eggs chopped small, an anchovy boned and minced small, mix these up with a raw egg, stuff it in the place where the bone came out, tie it tight with a tape, spit and roast it; baste it with butter; if any of the stuffing drops out, save it, by setting a plate under it in the dripping-pan; put this in a sauce-pan, with half a pint (half a mutchkin) of gravy, and give them a toss, pour it under the meat. Garnish with pickles or capsicum, if you have them, and serve it up.

To Roast a Fillet of Beef.

Take a fillet of beef (the inside of a sirloin); you must carefully cut it out with a sharp knife from the bone; grate some nutmeg over it, some crumbs of bread, and a little minced parsley, pepper and salt, a little lemon grate, and a small quantity of thyme rubbed down; roll it up tight, and tie it with a pack-thread or tape; spit and roast it; baste it with a quart (chopin) of milk and a quarter of a

pound of butter, as you would a hare. When it is enough, take it up and untie it, but stick in a silver skewer before you take off the string; have a little good gravy in the dish, and sweet sauce in a sauce-boat.

To Roast a Tongue or Udder.

Take a fresh tongue; first parboil and skin it; stick a dozen cloves in it, roast and baste it with butter, or milk and butter, as you do a hare. When done, have some good gravy in the dish, and sweet sauce in a sauce-boat; the udder is done the same way.

To Keep Meat Hot.

The best way to keep meat hot, if it be done before the company comes, is to dish the meat, and set it on a pan of boiling water; cover the meat with a deep cover, so as not to touch the meat, and throw a cloth over all. Thus you may keep the meat hot a long time, and is better than over-roasting and spoiling it: for the steam of the water keeps it hot, and does not draw out the gravy, or dry it up: whereas if you set it on a carron plate, or even before the fire, it will dry up all the gravy, and spoil it.

To Roast a Hare.

Case and truss the hare; you must have a clear quick fire: if it be a small one you must take a pint (mutchkin) of milk, and a quarter of a pound of butter, put into the

dripping-pan, which must be very clean : if a large one, a quart (a chopin) of milk, and half a pound of butter ; baste it well with this all the time it is roasting ; and when it has soaked up all the milk and butter it will be enough. It will take about an hour.

Another Way.

When it is cased, make a pudding thus : Take a quarter of a pound of beef suet, and as much crumbs of bread, a little parsley shred fine, and as much thyme rubbed down as will lie on a sixpence, an anchovy boned and minced small, a little pepper and salt, a little nutmeg, and lemon peel : mix all these up with a raw egg and a spoonful of cream, put it into the hare and sew up the belly : spit, and lay it to the fire, which must be a very good one : your dripping-pan must be very clean : put in a quart (chopin) of milk or cream, or part of both, and half a pound of butter ; keep basting it all the time it is roasting, till the whole be used, and it will be enough. You may mix the liver of the hare in the pudding, first parboiling and mincing it if you choose. Serve it up with red currant jelly in a sauce-boat, and gravy in the dish.

Sauce for a Hare.

Take for sauce a pint (mutchkin) of cream, a little gravy, and a quarter of a pound of fresh butter, put them in a sauce-pan, and keep stirring them with a spoon till the butter

be all melted, and the sauce thick; then take up the hare, pour the sauce into the dish, and serve it up with sweet sauce in a sauce-boat.

Another Way.

Take some good gravy, thicken it with a piece of butter rolled in flour, or you may leave the butter out if you think proper, and only have a good gravy in the dish, and some red currant-jelly warmed in a sauce-boat, or red wine and sugar boiled to a syrup, done thus: take half a pint (half a mutchkin) of red wine, and a quarter of a pound of sugar: put them in a clean sauce-pan, let it simmer for a quarter of an hour. You may do half this quantity if you think it is too much, and put it into the sauce-boat.

To Roast a Rabbit.

Case and truss it, roast it and baste it with good butter, and when ready dredge it with a little flour to froth it; little more than half an hour will do it at a quick fire; take the liver, with a little bunch of parsley, boil and chop them together very small, melt some butter, and put half the liver and parsley into it; give it a toss over the fire and pour it into the dish, and garnish with the rest of the liver and parsley. Observe, when you make the sauce, to put in a little pepper and salt, and a grate of nutmeg.

To Roast a Rabbit Hare Fashion.

Lard the rabbit with bacon, and roast it as you do a hare, with the addition of two glasses of port wine in the cream; when done dredge it with a little flour to froth it, and send the same sauce up as for a hare.

To Roast a Turkey.

Draw the turkey very clean, and make a stuffing thus: take a little beef suet shred small, a few crumbs of bread and minced parsley, a little pepper and salt, and the grate of nutmeg; mix all these up with a raw egg, and stuff the breast, then truss and roast it. You should paper the breast till near done; baste it with butter, and before you take it up baste it well, and dredge it with a little flour to froth it. A middling turkey will take a full hour at a good fire, a large one an hour and a half.

Sauce for a Roast Turkey.

Put some good gravy in the dish, and make a bread sauce, thus: crumb a little stale bread down, put it in a sauce-pan with a very little salt, and a few corns of whole pepper, pour a little boiling water over it, let it boil till smooth, add a spoonful of cream, and send it up in a sauce-boat; or an onion sauce made thus: mince some onions small, put them in a sauce-pan with water, boil them till tender, and strain the water from them; put them on again with a piece of butter and a spoon-

ful of cream, a little pepper and salt, a small dust of flour ; send it up in a sauce-boat.

To Roast a Goose.

It should not be roasted till sometime after being killed, as it will then eat tenderer and better flavoured : draw and truss the goose : take a very small quantity of onions minced small, a little sage minced, pepper and salt, sprinkle these in the inside. Roast it, paper the breast, and baste it with butter ; you need not take much butter, as it will almost baste itself : a middling sized goose will take an hour ; but the best way to know when it is done, is to observe when the smoke draws towards the fire. When done dish it with a little good gravy, and gravy and apple sauce in sauce boats : never put much gravy in the dish where the fowl is to be cut up.

To Roast a large Fowl.

It will take an hour roasting ; a middling one three quarters of an hour at a quick clear fire ; a small one and chickens, about half an hour : when ready, baste it with butter, and dredge it with flour to froth it ; take it up while the froth is on it, and dish it with a little good gravy.

Sauce for a Fowl.

You may keep the livers, and boil them till enough, then bruise them with the back of a spoon ; take the yolk of a hard-boiled

egg and bruise it, put them in a sauce-pan with a little good gravy, a little pepper and salt, a tea-spoonful of ketchup : give it a toss over the fire, and send it up in a sauce-boat. Or you may make an egg sauce, thus : boil your eggs hard ; and chop them, both yolks and whites ; melt some butter, and put them into it, with a very little pepper and salt, and send it up in a sauce-boat.

To Roast Wild or Tame Ducks.

Half an hour at a very quick fire will do them ; if tame ducks, you should have a little sage shred small, a little pepper and salt, and put them in the inside ; but never put any thing into wild ducks.

Sauce for Ducks.

Dish up the ducks with a little good gravy, and onion sauce in a sauce-boat ; if wild ducks, a little good gravy in the dish, and a little port wine and sugar warmed in a sauce-boat.

Woodcocks, Snipes, and Partridges.

They will take twenty minutes roasting ; if large, half an hour ; put them on a small spit, take a slice of bread, toast it nice and brown, then lay it in a dish under the birds ; baste them with a little butter, and let the trail drop on the toast. When they are roasted, put the toast in the dish, and lay the woodcocks on it ; have a little good gravy in a

sauce-boat, and serve them up hot. You are to observe never to take any thing out of a woodcock or snipe ; if partridges, dish them on toast, with a little good gravy in one sauce-boat, and bread-sauce in another.

Pigeons and Larks.

Pigeons will take about twenty minutes, and larks fifteen : take the pigeons, a little pepper and salt, and rub in the inside a bit of butter rolled in flour, put a bit in each of them : truss and spit them on a small spit, roast, baste them with butter, and, before you take them up, baste and dredge them with a little flour to froth them. For sauce take the gizzards and livers, boil, and chop or pound them in a mortar : take the gravy they were boiled in, put them into it with a little bit of butter, and a little dust of flour, a tea-spoonful of ketchup, and a little pepper and salt, give it a toss over the fire, and pour it under the pigeons.

Sauce for Larks.

When roasted, take for sauce some crumbs of bread, done thus : Take a small sauce or stew-pan and some butter, when melted, have a handful of crumbs of bread, put them into the stew-pan, keep stirring : till they are brown : Then put them on a search to drain, and lay them round the :

larks. Have some melted butter in a sauce-boat.

To Roast a Fowl Pheasant Fashion.

If you should have but one pheasant, and wish to have two, take a fine full grown fowl, keep the head on, and truss it as you do the pheasant; lard it with bacon, but do not lard the pheasant, and few people will discover it. When done, have good gravy in the dish, and bread-sauce in a sauce-boat.

Observations on Roasting Fowls.

When you roast a goose, turkey, or any kind of fowl, take care to singe them with white paper, and baste them with butter: and when the smoke begins to draw to the fire, and they look plump, baste again with butter, and dredge them with a little flour, and take them up while the froth is on them.

To Melt (or Beat) Butter.

In melting butter, you must be very careful: let the sauce-pan be well-tinned: take a little cold water, a good piece of butter cut in slices, and a little dust of flour. Be sure to keep shaking the sauce-pan one way, till it is melted, or it will oil; when it is all melted, let it boil, and it will be smooth and fine.

To Broil Beef Steaks.

Have a clear fire, free from smoke: throw a little salt in the fire: have the gridiron very clean: put it on the fire, and let it get hot; then rub it with a bit of the fat of the steak: put on a couple of steaks, and continue to turn them till enough. Have the dish ready, very hot; put the steak on it, and, if the family like it, mince a little onion or eschalot small, and sprinkle on the steak with a little salt: then lay the other steak on it, and with the steak tongs press them together: turn and press them again. and you will find the dish full of gravy. Cover with a hot cover, and send them up. Never send more than two steaks at a time, but send them hot and hot as they are wanted: never salt the steaks while on the gridiron, as it draws out the gravy.

To Broil Pork Steaks.

Cut the steaks handsome, and not too much fat on them: beat them a little with a rolling-pin: have a little sage rubbed down fine, a little pepper and salt, and a few bread-crumbs: sprinkle these on the steaks. The best way to do them is to butter a tin, and put them in a quick oven: or you may do them in a Dutch oven, before a good fire, for they do not answer well on a gridiron, as they are apt to blacken in broiling.

To Fry Pork Steaks.

Cut the steaks handsome, as before directed; have a little sage shred or rubbed small, a few bread crumbs, and a little pepper and salt; beat up the yolks of some eggs, dip them in and roll them in the crumbs of bread; have a pan of beef dripping boiling; fry them till you think they are enough, then lay them on the back of a search to drain before the fire, and keep them hot. Dish them on a hot dish, and pour a little good gravy under, and send them to table.

To make Bubble and Squeak, an English Dish.

This dish is generally made from a round of beef that is not altogether done: slice it in handsome slices, fry it nicely, but not too much, else it will make it dry, sprinkle a little ground pepper over; have some cabbage ready boiled; take the meat out, cover it, and keep it hot whilst you chop and fry the cabbage nicely, with a little butter, pepper, and salt; when done, dish the meat in the middle of the dish, and cover it with the cabbage, leaving a bit to appear in the middle; serve it up hot, or it is like a beef-steak, not good. This is a family dish, and seldom used otherwise.

Mutton Chops.

Take the neck (back-ribs) of mutton; cut

seven steaks off it, beginning at the thin end, flatten them with the cleaver, and take off the skin with a little of the fat; take a few crumbs of bread, a little pepper and salt, with a very little thyme rubbed small, mix all these together, dip them in the yolks of eggs, and then in the bread crumbs. Do them in the oven, if you have one going, if not, in the Dutch oven, before a good fire. When done, pour a little good gravy under, and send them up hot.

Maintenon Chops.

Cut the chops, as above directed; and take the skin and meat off the bone, down to the thick end, and scrape the bone till it be as thin as a quill; give them a flatten with the cleaver; have some crumbs of bread, a little parsley finely minced, and a very little thyme rubbed small, some pepper and salt; mix them together; beat up the yolks of some eggs, dip the steaks in it, and roll them in the bread-crumbs; have a stew-pan of boiling dripping, and fry them till done of a fine brown; lay them on the back of a search to drain before the fire, and have a little brown sauce ready. Have the dish hot, and neatly dish them, with the bones outward, and pour the sauce under them.—Or you may do them in the oven, by buttering a tin or common dish; or you may roll them in writing paper, buttering it well; and do them on the grid-iron; but you must not dip them in egg;

only dip them in a little melted butter, then in crumbs of bread, and wrap them in the paper, and broil, and send them up in the papers to table, and no sauce under them.

Veal Chops.

Observe the same rules as for mutton, only add the squeeze of a lemon on each steak, before you dip them in crumbs of bread. You send these up with the paper on.

Lamb Steaks.

Observe the same rules as for mutton.

To Broil a Fowl.

In the first place, truss it as for boiling; then with a sharp knife cut it down the back, and lay it open, dredge it in the inside with a little white pepper and salt. Have a clear quick fire, let the gridiron be hot, then lay on the fowl with the inside downwards, turn and let it get a little heat; take it off, and with a piece of butter in a cloth rub it all over; put it on again, taking it off several times and rubbing it with butter, till it be done, frequently turning it; and before you take it up, baste, and dredge a little flour on to froth it; then melt a little butter, and put a few pickled mushrooms or oysters in it, and dish the fowl with the breast uppermost, and pour the sauce over it.

To Broil Pigeons.

Truss and cut them down the back, the same as above directed ; a little pepper and salt in the inside ; set the gridiron pretty high that they may not burn ; and have a little parsley and butter in a sauce-boat.

Lamb Cutlets.

Take the back ribs of good lamb, cut them into chops, cut off the bone almost to the thick end, flatten them with the cleaver, dust them over with flour, put a little butter into a stew-pan, season the cutlets with a little pepper and salt, fry them of a pale brown, lay them on a clean plate, dust a little more flour into the pan, set it on the fire, and let it brown a little ; add a ladleful of soup, a table-spoonful of ketchup, or half that quantity of soy ; let it boil a little ; then strain it, clean the pan, and return it ; give it a boil, put in the cutlets, and let them stew a few minutes. Dish and garnish with vegetable flowers.

Another way.

Fry the cutlets as in the above receipt, have some rice boiled in a little soup, seasoned with white pepper and salt. Dish the rice, and lay the cutlets neatly upon it ; garnish with crimped parsley around it.

To Broil a Breast of Mutton.

If you should have a breast of boiled mutton come from the table, it makes a good supper dish, done thus: take a sharp knife and score it cross and cross; take a little pepper and salt, and some minced parsley and thyme, and a few crumbs of bread, strew these over and broil it on a clear fire, and send it up garnished with crimp parsley, done thus: pick and wash the parsley, have some boiling dripping, throw in the parsley, and with an egg-slice in a minute lift it out, and it will be both crimp and as green as when it was put in. Garnish the mutton in bunches round the dish. Be sure to dry the parsley well, or it will make the dripping fly.

To Broil Kipper Salmon.

Take the salmon and cut it in pieces about three inches long and two broad; butter some pieces of writing-paper, and wrap each piece in it and broil, and send them up in the papers.

Observations on Frying Fish of any kind, which ought to be strictly attended to.

Though a frying pan be very useful to fry many things in, it is an improper utensil to fry fish in, which is frequently the occasion of their going up to table all broke to pieces, as it is too shallow to hold

a proper quantity of dripping. All fish should swim while frying: therefore take a stew-pan, wide enough to hold the fish easily: the state the dripping is in, is another thing to be attended to. Hogs lard or beef-suet rendered down are the best to fry fish in; if beef-suet, melt it in a stew-pan, taking care you do not burn it, then strain it, clean out the pan, and put it in again, set it on the fire, observing, when it has done making a noise, it is ready for frying fish, fritters, or any thing that requires a large quantity of dripping. When you fry fish, wipe with a cloth, dip them in the yolks of eggs, and then in crumbs of bread and minced parsley, put them into the stew-pan, and fry them of a nice brown. Lift them out with a fish slice, and lay them on the back of a search before the fire to drain, and keep warm, till you have done them all. If eggs are scarce, dip them in a little melted butter, and then in the bread crumbs, but the eggs are to be preferred. As soon as you have done frying, strain the dripping through the search the fish was drained on, into a can, and set it by; it will fry fish twice or thrice more; but if you neglect to strain it, as soon as you set it on the fire again, it will burn and be useless. Never fry any thing else in the dripping you have fried fish in, but keep it for fish alone.

OF BOILING.

General Directions for Boiling.

To all sorts of boiling meats allow a quarter of an hour to each pound ; and be sure to skim it well just before it comes to boil ; for all meats will have a scum ; and, if that is allowed to boil down, it will make the meat black ; and when you are making broth, frequently lift off the cover and wipe the inside of it, for the drop from it is very apt to blacken the broth.—All kinds of fresh meat you are to put in when the water boils, but salt meat when it is cold.

To Boil a Ham.

When you boil a ham, put it into a copper or large pot that will hold it easy, with cold water ; let it be about two hours at the cool side of the fire, before it comes to the boil, till it is well hot through ; then brisk up the fire, and bring it to the boil. If it is a small one, it will take an hour and a half ; if a middle sized one, two hours, if a large one two hours and a half, after the water begins to boil, as you must consider the time it has been heating in the water, which softens it and makes it boil the sooner. Observe always before you put the ham into the copper, to take a coarse kitchen cloth, with some warm water, and wash the ham well, to take

off the straws and clamminess from it, and you will find it will look a great deal nicer; and when you come to dish it for table, take off the skin, and take the raspings off the crust of a loaf and shake all over it; set it before the fire to brown, and turn it till all sides are brown alike; and send it to table, sticking a few cloves about it. Some people pour a glass of brandy over it, and a little white sugar, before you put the raspings on; but that you may do as you choose.

To Boil Pickled Pork.

Put it on when the water is boiling; if a large piece it will take two hours; if a middling an hour and a half, or an hour, according to the thickness of it; if you boil pickled pork too much it will go to a jelly, and not eat well.

To Boil a Tongue.

If it has been long in salt, put it in the pot over night, and set it at the side of the fire; but do not let it boil till about three hours before dinner is ordered, and then bring it to the boil, and let it boil all that time; you will find this method makes the tongue swell, (this is for a dry tongue), but if fresh out of the pickle, two hours will boil it; and put it in when the water is boiling.

To Boil Fowls, or House Lamb.

Fowls and house lamb boil by themselves in a good deal of water, and skim it as it rises; a chicken will be done in twenty minutes; a good fowl in three quarters of an hour; a small turkey in about an hour; a middling one in about an hour and a half; and a large one will take two hours or two hours and a quarter. For lamb allow a quarter of an hour to each pound weight.

Sauce for a Boiled Turkey.

Take a little drawn gravy from mutton or veal bones, if you have them, or a little soup; if you have them not, put it into a sauce-pan with a blade of mace, an onion, a little bit of thyme, a small bit of lemon-peel, and an anchovy; boil all these together, strain it through a hair search, then put a bit of butter in a stew-pan, dredge in a little flour, let it froth up; then put in the gravy you had just strained, let it boil a few minutes, add a little minced parsley: or if you have oysters, you may put them in, in place of the parsley. If you have sausages in the house, fry some of them of a nice brown, and lay round the turkey; garnish with sliced lemon.

For boiled fowls, parsley and butter are generally used; or you may make an oyster sauce if you choose.

Sauce for Boiled Ducks or Rabbits.

For boiled ducks or rabbits, make an onion sauce, thus: take the onions and peel them, and boil them in a good deal of water; change the water after they have boiled a while, then boil them till tender: take them up and throw them into a cullender to drain, then chop them on a clean mincing-board, and put them in a clean stew-pan; shake a very little flour over them; put in a little cream, a piece of butter, and a little salt: give them a toss over the fire, and when the butter is melted it is ready. Pour it over the rabbits or ducks, and serve it up.

Sauce for a Boiled Goose.

For a boiled goose you may make a cabbage sauce, thus: first boil the cabbage, and then chop and stew it with a piece of butter, a little cream, and a very little pepper and salt: or you may make an onion sauce as for a boiled rabbit.

To brown Butter for thickening Sauce.

Put a piece of butter in a stew-pan; put it on the fire, and let it boil till it be brown; shake in a little flour, and stir it all the time till it be thick and smooth: put by and keep it for use. A little piece of this is what most cooks use for browning and thickening their sauce with; but as this is apt to make

sauce heavy, there is another way which I prefer,—as in the following receipt.

CHAP. V.

MADE DISHES, &c.

To make a Brown Sauce, or Fricassee.

TAKE some flour, put it into a plate, set it in an oven, any time you are using it; let it brown, stirring often, till it be all of a nice brown colour; take it out and sift it through a hare search; let it cool, and put it into a paper bag, and keep it for use.

When you want to make a brown sauce, take two table-spoonfuls of it, and break it as you would starch, with a little cold soup; have some good soup boiling in a stew-pan; pour some of it into the flour you have just broke, and stir it together, and then return it to the stew-pan: put in a whole onion, a little salt, a grate of nutmeg, or a little beat mace, a spoonful of ketchup, a tea-spoonful of anchovy sauce, a little squeeze of lemon, and a glass of white wine; (observe, after you have mixed the browned flour with the soup, strain it through a hair search, for fear of lumps,

into the stew-pan), and let it boil at least half an hour, as all sauces are enriched by boiling, and come to their proper flavour. This answers for all brown sauces, and is much better than taking browned butter, as by this direction the sauce will be free from grease. You may add truffles and morels, mushrooms, or oysters, as you think proper, according to what you are dressing.

To Fricassee Sweetbreads.

Take a mutchkin (pint) of good veal gravy, a mutchkin of good sweet cream, two table-spoonfuls of flour; mix it well with a little cold cream or soup; put it into a clean sauce-pan; put in a whole onion, with a few cloves stuck in it; let it boil on a moderate fire till it be thick and smooth; have as many sweet-breads ready stewed as you want, and be sure to take all the black parts off them before you put them into the sauce; then put them in, and let them stew for two or three minutes. Have ready the yolks of two eggs, add a little beat mace, or the grate of a nutmeg, a small quantity of salt; beat them up together; then pour a little of the boiling sauce to them, and stir it well together; return it to the sauce-pan, give it a toss over the fire; have the dish hot, dish it neatly, and garnish with lemon. You may add a few egg balls if you choose, made thus; boil

two eggs hard, take the yolks, put them in a basin, and with the back of a spoon bruise them; then drop about the half of a raw yolk of egg to them, a very little salt, and make them up into eight round balls. This sauce answers for all kinds of white meat.

To Fricassee Lamb's Kernels.

Parboil, and take off all the skinny and fat parts of them; then do them the same way as the above receipt, and garnish with lemon.

To Fricassee Chickens.

Take four young chickens, quarter them, and strip off the skin; when you cut them up keep the breasts as large as you can; lay them in warm water to blanch; take a clean pan and stew the chickens, then have ready a white fricassee, all but the eggs, and stew the chickens in it; and before you dish it, add the eggs, as directed in the receipt for sweetbreads; have some egg-balls, and garnish with lemon.

To Fricassee Rabbits.

Take a nice rabbit, wash and blanch it in water very clean: cut into joints, and put it on the fire with milk and water: let it stew till tender. In the meantime have a fricassee ready in another pan, as directed in the first receipt for fricassee, dish it up neatly, and garnish with lemon.

To Fricassee Ox Palates.

Wash and scald them well, and put them on with cold water: let them simmer till you can take off the black skin very clean; then put them on again with milk and water, and let them simmer till quite tender; take them out of the liquor, and spread them between the folds of a towel, and lay a weight upon it to keep them flat; make a little forcemeat of veal, season, and spread it on each of them, roll them up like a collar, and tie them with a thread, else they will open. Have a fricassee ready, as before directed, let them stew in it for a little while, and dish them up, and garnish with lemon.

Another way to Fricassee Palates.

Prepare the palates as in the former receipt: cut them into square neat pieces; then have a white fricassee ready, as before directed; dish them, and garnish with lemon.

To Fricassee Cold Fowl.

If you have a cold fowl in the house, either roast or boiled, take and cut it into proper joints, put it into a clean pan, with veal soup; or if you have it not, stew it with water, and let it be boiling before you put it in; observe to take the skin off, and let it boil softly for a quarter of an hour;

have a fricassee ready, as before directed, and dish it up ; garnish with lemon.

To Fricassee a Loin of Veal.

Take off the flap, and cut the loin into handsome steaks ; take off the fat at the thin end, flatten them with a cleaver, dip them in the yolks of eggs, then in crumbs of bread, seasoned with a little pepper and salt, fry them in good beef-dripping of a fine brown, till they are done ; take them out and lay them on the back of a searh before the fire to drain the grease from them ; or you may put them in a dish, and set them in the oven for a little. Take the flap, and lay a little force-meat on it, roll it up tight, and tie it up in a little piece of cloth ; stew it till tender, take it out of the cloth, and let it cool for a little : next with a sharp knife cut it into four ringlets ; dip them in the yolks of eggs, then in crumbs of bread, and fry them of a pale brown ; lay the steaks handsomely in the middle of the dish, and the ringlets at each end and each side.—Have a fine white fricassee ready, and pour over it ; garnish with lemon.

Note.—This will make a top dish for a second course.

Another Way.

Take a loin of good veal, and with a sharp knife take out the bone ; make a little force-meat ; rub it over with a raw egg where

the bone came out, and strew over it a little minced parsley, and lay in the force-meat : roll it up tight till the flap comes round it : tie it with tape and then in a cloth, and stew it till tender : when done, take off the cloth and let it cool a little, take off the tape, cut it into six ringlets. Have a white fricassee ready and pour over it : garnish with lemon.

Note.—You may do a breast of veal the same way, by boning and rolling it up tight.

To Fricassee Cold Veal.

Cut the veal in pieces about the size of a crown piece ; stew it in a little soup made of the bones and skinny pieces, till it be well warmed through ; then put in half a pint (half a mutchkin) of good cream, a little piece of butter rolled in flour : season with beat mace or nutmeg ; add the yolk of an egg as you do in other white fricassees ; dish it, and garnish with lemon.

To Fricassee Tripe White.

Take some nice white double tripe ; stew it on a slow fire in milk and water, till very tender : have a nice white fricassee ready in another pan : put the tripe to it, and let it stew for a few minutes : dish it up, and garnish with lemon.

To Fricassee Pigeons Brown.

Take six pigeons, or as many as you think

will fill the dish ; stew them in a very little water till they are more than half done : then have a pint (mutchkin) of good beef soup, take about two table spoonfuls of flour, a small piece of butter : put it into a stew-pan, let it brown, shake in the flour, and stir it a little ; pour in the soup, the squeeze of a lemon, and a glass of white wine, a little beaten mace or grate of nutmeg, a whole onion, a spoonful of mushroom ketchup, a tea-spoonful of anchovy sauce : then put in the pigeons, and let them stew till tender. When the sauce looks smooth and thick, have the yolks of two hard boiled eggs ready ; bruise them in a bason with a spoon, and put to them a little salt, and half the yolk of a raw egg : make them up into little balls, about the size of a nutmeg, and before you dish throw them into the sauce, and give them a toss ; in the mean time fry a few sippets of bacon : dish the pigeons, and pour the sauce over them, and garnish the dish with bacon sippets.

To Fricassee a Neat's Tongue Brown.

Take a neat's tongue, take off the root and boil it tender ; take off the skin and cut it in slices, fry them in butter, then pour out the butter ; put in as much gravy into the stew-pan as you think you will want for sauce. Observe the same rules as for fricassee of pigeons : garnish

with lemon. You may do any of the above with a brown sauce if you prefer it.

Receipt for making Curry Powder.

	Ounces.
Take of mustard-seed, first well-dried in an oven, and finely powdered,	3
Coriander seeds in powder	8
Turmeric do. do.	8
White pepper do.	6
Cayenne do. do.	2
Ginger do.	1
Mace do.	1
The lesser cardamons do.	2

Mix the powders well together, and put them into wide-mouthed bottles well corked for use.

To Curry a Fowl, Rabbit, &c.

Cut the fowl or rabbit into joints; if a fowl, skin it, keep the breast handsome, put it into a stew-pan, with a very little water, and a little salt; let it stew for a little; then take it out and dust it all over with flour, and fry it with a little butter and onion minced small; mix up two table spoonfuls of curry-powder, and one table spoonful of flour, with a gill of cream and a little cold soup: if the curry powder is not hot, put in Cayenne pepper to make it so; pour out the butter from the fowl, and put in the curry: let it stew together for

half an hour: if you have no soup you may take the liquor they were stewed in; let it stew till it be thick and rich. Dish it with the breast of the fowl in the middle, and the joints round it; if it is a young fowl or chicken, you need not stew it; only fry it till tender. A rabbit is cut up in joints and done the same way; the same rules for ducks, veal, or any other thing you choose to curry.

To Boil Rice for a Curry.

Take half a pound of rice, have a pan of boiling water, put in the rice and let it boil quick, till you think it is enough; but be sure you do not boil it too much, then throw it into a drainer and set it before the fire, and now and then stir it gently up, to make it crimp and dry. For all other purposes rice should be put in cold water, and boiled till it be swelled and tender. Dish the curry in one dish, and the rice in another, and be sure to keep the rice hot.

MADE DISHES OF BEEF.

To Ragout Ox Palates.

Take the palates and wash them clean, and put them on in cold water; let them boil slowly till tender, and take off the black skin; then cut them in neat pieces, and make a

brown ragout sauce, thus : take a mutchkin (pint) of good gravy soup ; a piece of butter, put it in a stew-pan and let it brown, then shake in two table-spoonfuls of flour, and stir it for a little while ; next pour in the soup, throw in a whole onion, the squeeze of a lemon, a glass of white wine, a little beat mace, or nutmeg, a spoonful of mushroom ketchup, a tea-spoonful of anchovy sauce ; let them boil for ten minutes ; then strain, and return it back to the stew-pan, and put in the palates ; let them stew in the sauce till it is fine and rich. Dish it up, and garnish with lemon.

To Stew a Round or Breast of Beef with a Rich Sauce and Roots.

Take the round, and rub down a small quantity of thyme, mince some onions and parsley fine, a little raw meat minced fine ; mix these together with a little pepper and salt, and work them up together with a raw egg ; take out the bone and put in the stuffing where the bone came out ; then wrap the flap tight round, skewer it well, and tie it tight round with a tape ; then rub it all over with a little thyme, parsley, and minced onion, and a little mixed spices ; have ready a clean pot that will just hold it ; put in a little of the marrow out of the bone ; then put in the round, and let it stew for about ten minutes, without water ; next put in a pint (half a gallon English) of soup, and let it stew for an hour on

a slow fire, or a carron plate: add a little boiling water. Observe to have no more liquor than comes half way up the meat. For a round of twenty pounds weight, it will take four hours and a half constant stewing; you may leave in the bone if you choose. You may stew a rump in the same way, and for a change you may leave out the roots, and dish it up with force-meat balls.

To Bone and Dress a Rump of Beef.

Lay it open with a sharp knife on the under side, and take out the bone, but be sure not to spoil the other side in taking it out, as the bone lays very near the skin; rub it over with pepper, and a very little salt; let it lie about eight days before it is dressed. Then make up a stuffing thus: Take a pound of lean beef, a quarter of suet, two onions minced small, one eschalot minced; fry the onions in a little butter; mince the meat, and pound it in a mortar; mince the suet; take a good handful of bread crumbs, pepper, salt, and a little thyme rubbed down: Mix all these together with a raw egg, and stuff it where the bone came out; tie it tight with a tape; stew it with a little weak soup till done, taking care it does not set to the bottom of the pot; make a good brown sauce, as directed for brown sauce, (p. 91.): You may add force-meat balls or vegetables, as you please: Dish and

garnish with vegetable flowers; for twenty pound weight will take four hours stewing.

To make Beef Olives.

Cut some handsome steaks, flatten them well with a rolling-pin; dredge them over with a small quantity of white pepper and salt; have some force-meat made, thus: Take some veal, fat and lean mixed together; you may take a small piece of lean bacon-ham, a little parsley minced small, some pepper and salt, and a few crumbs of bread; beat these all well together in a mortar with a raw egg; lay a little over each steak, and roll them up tight; the best way to fasten them is with a small skewer; roll them in the yolks of eggs, and then in crumbs of bread; have a pan of boiling dripping ready, fry them till done of a nice pale brown; and dish them with a brown sauce.

To make Beef Collops.

Cut them into small pieces, about the size of a dollar, the cross way of the grain of the meat; dredge them over with a little pepper and salt, and a little flour; have a small piece of butter in a stew-pan, and fry them till tender, and of a pale brown; then have a nice brown sauce ready, and drain the fat from them, and

pour the sauce over them. Garnish with sliced lemon.

To make Minced Collops.

Take a tender piece of beef; cut it into small pieces: Then, with a mincing-knife, mince it small, with a little beef suet; have a stew-pan ready, with a small piece of butter, and a little onion, minced very small: Give the onion a fry in the butter for a minute, put in the collops, cover the pan close, and let it stew on a slow fire for a few minutes; take off the cover, and with a wooden spoon break them well, or they will go into lumps; sprinkle a little salt and white pepper over them; cover the pan again, and let them stew till quite tender; have a little soup, which add to it, with a tablespoonful of ketchup, and the squeeze of a lemon; dish it, and garnish with toasted sippets.

Note.—You may make the veal collops the same way, only leave out the onion, and give it a little more lemon than for the beef.

To make Minced Collops of Cold Beef.

If you have the inside of a cold roast sirloin of beef, take the fat from it, and mince it fine: Take a clean stew-pan with a little soup; when the soup boils, put in the meat, with a little piece of butter rolled in flour, a little ketchup, pepper, and salt: When

the sauce is thick and smooth, it will be enough. Dish it, and garnish with toasted sippets.

To Mince Cold Roast Veal.

Take the veal, and take all the stringy parts from it, mince it fine : in the mean time take the bones and the gristly pieces, put them in a stew-pan with a little water, a piece of lemon-peel, a little whole pepper, and salt ; let them stew on a slow fire, till you have extracted the gravy out of it ; then strain it : take the same pan and put a piece of butter in it ; let it brown, and shake a little flour in it ; then pour in the gravy you had just strained : let it boil, then put in the meat, with a grate of nutmeg, a little salt, and the squeeze of a lemon : let it boil on a slow fire fifteen minutes : dish it, and garnish with toasted sippets.

To Dress Cold Fowls or Pigeons.

Cut the pigeons in quarters, or the fowls in joints : beat up the yolks of two eggs with the grate of nutmeg, a little salt, some minced parsley, and a few crumbs of bread : dip the fowls in the eggs : and roll them in the crumbs of bread : have ready some boiling dripping, in which fry them of a nice brown : when done, drain the fat from them : make a nice brown or white sauce as you choose, dish and pour the sauce under them : garnish with lemon.

To Dress Beef Gobbets.

Take a tender piece of beef, cut it into pieces about two inches square, and half an inch thick; mince a little onion very small: rub down a little thyme, white pepper and salt, rub them over with that, and shake a little flour over them; have a well-tinned pan, fry them nicely of a fine brown; in the mean time have a brown sauce ready, drain them from the fat, and put them in the sauce, and let them stew in it till tender. Dish them, and garnish with beet-root, or any kind of pickle.

Beef Bouille.

Take a nice square, tender, lean piece of beef, about four pounds weight: lard it through and through all over: put it into a stew-pan, with the handsomest side uppermost: put in two pints (a chopin) of soup, with a little bunch of thyme, and a little winter savary, a whole onion, a little whole pepper and salt, and a blade or two of mace; shut it close, and let it stew till quite tender; next take out the onion and sweet herbs; take out the meat, and skim off the fat from the soup; take two table-spoonfuls of flour, break it with a little cold soup; then add the soup you have just skimmed to it; strain it into a clean pan, let it come to the boil; then put in the beef, two table-spoonfuls of ketchup, the squeeze of half

a lemon, the grate of some nutmeg or mace, a glass of white wine, some truffles and morels, a little salt to your taste; let it stew altogether for half an hour. Dish and pour the sauce over it: garnish with lemon. This makes a nice corner dish, or a centre, and is seldom placed on any other part of the table.

To Stew a Neat's Tongue.

Take a neat's tongue fresh; take off the root; stew it in a little salt and water till it will skin; take off the skin; put it into a clean stew-pan with a pint (mutchkin) of soup: if it stews down add a little more: let it stew till quite tender; then take it up and strain the liquor it was stewed in; put it in the pan again, add a little beat mace or the grate of a nutmeg, a little salt, a spoonful of ketchup, a glass of white wine, a few truffles and morels, pickled oysters, or mushrooms, and the squeeze of a lemon; let it stew for a quarter of an hour, thicken it as in former receipts.

Note.—You may lard the tongue if you please, as soon as you have skinned it, as it looks much better: and, with the addition of a few force-meat balls, it will make a head dish for a second course; otherwise, it is generally placed as a centre or corner.

MADE DISHES OF VEAL.

To Dress a Breast of Veal.

Take the breast of veal, with the shank bone at it, and with a sharp knife neatly take out the bone; then make up some force-meat, season it with a little pepper and salt, and a little parsley minced small: work it up with a raw egg, and stuff it in where the bone came out, then skewer it up; have a clean pan ready, with a piece of butter in it, then put in the veal with the skin side downwards; but first rub it over with the yolk of a raw egg and a little dust of flour: let it fry of a fine brown: turn it over, and pour in some soup, but not to cover it: put in a whole onion, a little whole white pepper, a small bunch of thyme: next put on the cover and let it stew gently, and always keep the skin side uppermost after it is browned: if a large breast, it will take three hours, if a small one, two hours will do it. In the mean time prepare the sauce, thus: take a clean stew-pan, put in a piece of butter, let it brown, dredge in a little flour, then pour in some soup and let it boil for a little time: add a glass of white wine, the squeeze of a lemon, a table spoonful of ketchup, and a tea-spoonful of anchovy sauce: put the veal to the sauce, and let

it stew in it for half an hour on a slow fire. Not to reduce the sauce, you may add a few truffles and morels, or pickled mushrooms, or force-meat balls, as you choose. Dish the veal, and pour the sauce over it : garnish with a lemon. This makes a good top or bottom dish for a second course.

Another way to Dress a Breast of Veal.

With a sharp knife skin the veal, take out all the bones, and make a good force-meat, and stuff it where the bones came out, and skewer it up neatly : put it in a stew-pan with a quart (chopin) of soup : let it stew till it is done ; then carefully take it out, and with a brush for the purpose, or a bunch of feathers, glaze it all over with the yolks of eggs : grate a little nutmeg, and dredge some crumbs of bread all over it : put it in a stew-pan, with a piece of butter, and fry it of a nice light brown : in the meantime strain the liquor it was stewed in, skim off all the fat, and put it in a clean sauce-pan with half a pint (half a mutchkin) of good cream, a small piece of butter rolled in flour, a little beat mace, then boil it till it is fine and smooth : beat up the yolks of two eggs, and before you dish, mix in the eggs : you may add a few pickled mushrooms if you choose. Lay the veal in the dish, and pour the sauce under it : garnish with lemon.

A Third way to Dress a Breast of Veal.

Take the breast, and with a sharp knife take off the skin and take out all the bones : have ready a little white pepper, a little nutmeg grated, a small quantity of thyme rubbed down, a little parsley minced : rub all these on the inside of the veal, roll it up tight like a collar, and tie it tight with a tape ; put it in a clean stew-pan, with as much soup as will half cover it, put in the half of a lemon, not squeezed, a little white pepper whole, let it stew till quite tender on a slow fire : have ready a good brown or white fricassee : take off the tape, and cut the veal into handsome slices : if green peas are in season, lay the veal all round the dish, and leave a space in the middle : fill that with the green peas, pour the sauce over it, and garnish with lemon.

To Dress a Loin of Veal.

Take off the flap and kidney-fat, and cut it into handsome steaks, and flatten them with a rolling-pin : dip them in the yolks of eggs : have some white pepper and nutmeg, strew it over the steaks, and dredge a little flour over them : have a stew-pan of boiling dripping, and fry them of a nice brown, or you may do them in the oven, by buttering a dish, and lay them on it : when enough, lay them on the back of a search, to drain the fat from them : put a little soup

in a clean stew-pan, and when it boils put the steaks into it : add the squeeze of a lemon, a glass of white wine, a spoonful of ketchup : let it stew together till the sauce is thick and smooth ; then dish it neatly and garnish with lemon.

To Dress Veal Cutlets.

Cut the cutlets into neat pieces, from the fillet, about two inches long : flatten them with a rolling-pin, dip them in the yolks of eggs beat up, dust them over with flour ; have a well tinned pan, put in a piece of fresh butter, and when the butter froths, put in the cutlets, and fry them of a pale brown on both sides ; have ready a pint (mutchkin) of soup in a clean stew-pan : take two table-spoonfuls of flour, previously browned in the oven, and break it in a little cold soup, add this to the boiling soup, a glass of white wine, a spoonful of mushroom ketchup, a squeeze of lemon, and a few pickled mushrooms, if you have them : let it boil for a little, pour off all the fat from the cutlets, and put the sauce to them, and let them stew together till they are quite tender, and the sauce looks smooth and thick : dish them, and garnish with lemon.

French Crocats.

Take the white meat of a cold turkey, or good white veal, mince it as small as possible, two hard boiled eggs, yolks and

whites, a little bit of lean ham, mince all as small as you can, a few bread crumbs, pepper, salt, grate of nutmeg or mace, mix all up with a raw egg and a spoonful of cream, work them all together, form them to the shape of a small tumbler, or to the shape of a large pear, glaze them with the yolk of egg, and roll them in crumbs of bread ; fry them in a pan of boiling dripping, till of a fine brown ; lay them on the back of a search to drain. Make a sauce thus : take a little brown soup, boil it down pretty strong, beat up the yolk of an egg with a spoonful of cream, add it to the soup, with a little grated nutmeg, but do not let it boil after the egg is put to it. Dish the crocats, and pour the sauce round them.

French Crocats another way.

Take some roast veal that is white and nice, mince it as small as you can with a mincing-knife (but do not pound it), with a little of the fat with it, and a small quantity of bacon, two hard-boiled eggs, (yolks and whites minced small,) a little minced parsley, and a few crumbs of bread : season with a little white pepper and salt, a grate of nutmeg, a spoonful of good thick cream, and a raw egg : mix them well together : have some nice raw veal cut into steaks about the size of a tea saucer, and beat them with a rolling-pin, strew a little pepper and salt over them : take as much of

the minced meat as the bulk of a large egg, and lay it on each steak, and twist them up in the form of a large pear: tie each with a thread, roll them in the yolks of eggs, and then in crumbs of bread and minced parsley; have a pan of boiling dripping, and let them fry in it till done; take them out, and drain them from the fat, dish them neatly, and pour either a brown or white sauce under them: garnish with lemon.

A Boudin of Rabbits.

Take two large rabbits, or three small ones; blanch them all night in milk and water, changing the water two or three times; take all the solid meat off each side of the back bone; take the other rabbit, and the remainder of that, and boil it till the meat is done; when cold, pick it all off the bones, and mince it very small, then pound it in a mortar, with the white of an egg, white pepper, beat mace, and salt; then moisten it with a little good cream: have a tin shape, and, with a clean cloth, rub the inside with Florence oil, press the meat into it; have a steam-pan ready, if you have it not, take a stew-pan, with boiling water; set it into it, and cover it with a sheet of white paper; shut the pan close, let it stew about half an hour, cut the meat you took from the rabbit into four pieces, and lard them very thick with bacon; let them stew till tender. Make a fine white sauce: turn out the boudin, pour the

sauce over it, and lay the larded rabbit across the top of it, glazed with a strong brown glaze.

A Boudin of Pigeons.

Take some cold roast veal, or, if you have it not, take a piece of solid veal, and parboil it; when cold, mince it with a little fat, as small as possible; season it with white pepper, salt, and beat mace; work it up with a raw egg; have a tin shape like a pudding mould, but not quite so deep, and considerably narrower in the bottom than the top, butter the inside of it, then press in the meat, cover it over with a sheet of paper; set it into a steam-pan, if you have it, if not, into a pan with boiling water, but take care it does not boil into the shape; it will take about half an hour: in the mean time, prepare three pigeons; truss them as for stewing, lard them on each side of the breast with small lardoons as full as you can; put them in a stew-pan with a little weak soup, lay a sheet of white paper over them, shut up the pan close, let them stew till the pigeons are quite done, turn out the shape on the dish it is to be served; have a glaze ready, glaze the boudin all over, lay the pigeons on the top; then glaze the pigeons, and serve it up garnished with vegetable flowers.

A Boudin of Fowl.

Take the meat of a cold fowl or turkey,

mince it as small as possible, season with white pepper, beat mace and salt, work it up with a raw egg; butter the tin mould, press in the meat, lay a sheet of white paper on it, set into a steam-pan, shut it up close; it will take about half an hour; take the breast of a fowl, with the wing pinions on it, skin, and lard it with bacon as thick as you can, stew it in a little soup, lay a sheet of white paper upon it, and shut it close, stew it till done; turn out the boudin on the dish it is to be served on. Make a white glaze thus: take a little strong veal soup, a tea-cupful of cream, a spoonful of flour, mix and bring it to the boil, beat up the yolk of two eggs, with half a glass of white wine, mace and salt to taste; mix it with the fricassee; do not let it boil after the egg is put to it; pour it over the boudin, then lay the breast of the fowl on the top, and glaze the larding over with a fine brown glaze: garnish with lemon or egg balls.

Note.—You may do sweetbreads the same way.

To Dress Veal Olives.

Make some forcemeat of veal, thus: pound it in a mortar, and take all the stringy parts from it, season with pepper and salt, a little minced parsley, and a raw egg, work them together; have ready some handsome steaks of veal, beat them with a

rolling-pin, spread the forcemeat on them, roll them up neatly, and tie them with a thread, then dip them in the yolks of eggs, and roll them in crumbs of bread and minced parsley, seasoned with a little white pepper and salt; have a stew-pan of boiling dripping ready, put them in, and let them boil in it till they are well done; take them out and put them on the back of a search to drain; next make a sauce, thus: take a pint (mutchkin) of good soup, put it into a clean sauce-pan; take two spoonfuls of flour, break it with a little cold soup, then add it to the boiling soup; add a squeeze of lemon, a table-spoonful of ketchup, a glass of white wine, and a grate of nutmeg; let it boil till it is thick and smooth. Dish the olives neatly, and pour the sauce under them: garnish with lemon.

Another way to Dress Veal Olives.

Cut the veal from the fillet, about three inches square and half an inch thick, beat them well; take a little white pepper, a little salt, a little beat mace or grate of nutmeg, strew these over the steaks, and roll them up tight, fasten them with a wire skewer, then lard them with bacon through and through, put them in a stew-pan with a pint (mutchkin) of soup, the squeeze of half a lemon; cover them up, and let them stew a quarter of an hour on a slow fire: thicken the sauce as in the above receipt: add a glass

of white wine, a spoonful of ketchup, a tea-spoonful of anchovy sauce, some pickled mushrooms, if you have them: let them stew till tender. Dish the olives neatly, and pour the sauce over them: garnish with lemon.

Note.—You may dress them with a white sauce, if you choose, but you must not lard them.

Scotch Collops.

Cut the collops about the size of a dollar, lard them through and through, stew them as in the former receipt: take some butter, put it in a stew-pan, set it on the fire, let it brown, dredge in a little flour and brown it, pour in some soup and let it boil a little, then strain, return it to the pan again, put it on the fire, add the squeeze of half a lemon, a spoonful of mushroom ketchup, a tea-spoonful of anchovy sauce, and a glass of white wine: put in the collops to it, and let them stew together for a little: you may add a few oysters if you choose. Dish, and garnish with small pieces of fried bacon and sliced lemon.

To Fry Cold Veal.

Cut the veal into handsome pieces, about as thick as a dollar, dip them in the yolks of eggs, and then in crumbs, seasoned with white pepper and salt, and a little grated nutmeg, a small quantity of sweet herbs, and fry them in fresh butter (the butter must be

hot before you put them in): in the mean time, make a little gravy from the bones of the veal: when the meat is fried, take it out with a fork, and put it in a dish before the fire: shake a little flour in the pan the veal was fried in, let it brown, then put in some of the gravy you have just extracted from the bones, the squeeze of a lemon, and a little ketchup; let it boil a little. Dish the veal, and pour the sauce under; garnish with lemon.

Veal Rolls.

Take ten or twelve, or as many slices of veal as you think will fill the dish you intend to use: lay on them some forcemeat, done thus; take some veal well pounded, a little marrow, an anchovy, the yolk of a hard boiled egg, a few mushrooms, some oysters, if you have them, a little thyme, parsley, lemon-peel, salt, pepper, and beat mace; roll them up, and tie them just across the middle with a coarse thread, put them on a bird-spit, rub them over with yolks of eggs, flour and baste them with butter. Half an hour will roast them. Dish them, and have ready some good gravy, with a few truffles and morels, or a few mushrooms; pour the sauce under, and serve them up.

Fricandeau of Veal.

Cut a nice piece of square solid veal from the fillet, or there is a handsome piece taken out from the knuckle down to the thick part of the leg, without destroying the fillet, which makes the handsomest fricandeau; if you take that part, skin it, and take some good fat bacon from the flitch; cut it into long stripes about three inches, as thick as the larding pin will take in; these pieces of bacon are called lardoons; lard the veal all over in rows pretty thick; then take a well-tinned sauce-pan, with as much beef-soup as will half cover it; put it in with the larded side uppermost, and take care it does not burn to the bottom; you may lay a wooden skewer or two under it to prevent it; let it stew on a moderate fire till very tender: In the meantime have some good sorrel picked and clean washed, boil it for a few minutes in a very little water; then strain and mash it, and pass it through a hair search, save all the juice that will come through; then pour all the sauce from the fricandeau, (but take care you do not break the lardoons); skim off all the fat, mix it up with the sorrel juice, with about a table-spoonful of flour; season with a little beat mace, the squeeze of a lemon, a table-spoonful of mushroom ketchup, a tea-spoonful of anchovy sauce, a little salt, and a glass of white wine; strain,

and put it on the fire, and let it stew for a quarter of an hour. Make a strong glaze, thus: Take a small sauce-pan, with a ladleful of good soup, and let it boil down to little more than a table-spoonful; take the fricandeau up with a fish slice, dish, and pour the sauce under it, and with a bunch of feathers, as it is going to table, lay the glazing all over it, and garnish with slices of lemon. Or you may make three or four small fricandeaus with solid pieces of veal, done the same way; or if you have not sorrel, do it without, and add truffles and morels, or pickled mushrooms. Spinage will answer in place of sorrel, with lemon to make it sharp.

*To make a Strong Glaze for Glazing Hams,
Tongues, &c.*

Slice down some veal, beef, and a few slices of bacon-ham: Put it on the fire, in a well-tinned pan, and let it get a catch (brown) on both sides; then pour in some boiling-water, but not to cover the meat; shut it up close now and then; observe if it boils down, add a little boiling water to it: Let it stew till the whole strength is out of the meat, strain it; let it stand till cold; take off all the fat; have an ounce of isinglass dissolved in a little water, strain it; put the soup and it into a clean sauce-pan; boil them till they come to a strong glaze, which you know by trying a little in a saucer set

to cool. Put it into a jelly-pot, and it will keep for a long time: When you require any for using, take as much as you want, and set it in a plate before the fire to melt. Tie the remainder up, to keep the air from it.

To Dress Cold Roast Veal White.

Cut the veal into neat pieces; dip them in the yolks of eggs, then in crumbs of bread, seasoned with white pepper and salt; next fry them of a nice pale brown: In the mean time, take the bones and skinny pieces, put them on the fire, with a little water, a few peppercorns, and a sprig of thyme: Let them simmer, till you have extracted all the gravy from them; strain and skim it; take half a pint (half a mutchkin) of that gravy, and the same quantity of cream; mix two spoonfuls of flour, with a little of the cold cream, an onion with a few cloves stuck in it, boil in a well-tinned pan, till it be smooth and thick; then beat up the yolks of two eggs, a little salt, beat mace, or the grate of a nutmeg; stir all together, but do not let it boil after the egg is added to it; lay the meat in the dish, and pour the sauce over it: garnish with lemon.

Note.—Cold fowls, cut in joints, skinned, and done this way, eat very well.

To Dress a Calf's Head as Mock Turtle.

Clean and scald all the hair from it, blanch it in cold water, then boil it for half an hour; when cold cut all the gristly parts into diamonds, but not too small, the fleshy parts into square pieces, the ears into small strings, and the eyes into ringlets; have ready some good soup, put it into a large stew-pan, and, when it boils, put the meat to and thicken it with a little flour; then cover it up, and let it stew on a moderate fire; in the meantime, make some forcemeat balls, thus: mince down some cold veal, and take all the stringy parts from it; then pound it in the mortar with a small quantity of fat bacon ham; mix in a little pepper and salt, a little parsley minced small, an onion minced small, a few crumbs of bread; beat all well together, then drop in an egg, work it up, and make it into round balls about the size of the yolk of an egg; fry them of a fine brown; then break open the skull of the head and take out the brains; bruise them a little in a bowl, mix them up with a little minced parsley, a few crumbs of bread, and a table spoonful of flour, seasoned with a very little pepper and salt, and a spoonful of cream, then drop in an egg; mix all together; have a frying pan with a little butter in it; when it is melted and froths, drop the brain cakes into it, about the size of half-a-crown; fry them of a nice brown; next have ready

three or four hard boiled eggs, take the yolks, put them in a bowl, bruise them with the back of a spoon, add a small quantity of Cayenne pepper, and a little salt, drop in the yolk of a raw egg, and a little flour, then make them into balls about the size of a large nutmeg; in the meantime add to the head two glasses of white wine, an onion minced small, a little anchovy sauce, two spoonfuls of mushroom ketchup, a little beat mace and the squeeze of a lemon; you should keep the tongue whole, lard it with bacon, and stew it with the head; a little before you dish, put in the egg-balls into the pan, and let them swell; have the dish with a belt of paste neatly put round the edge, and baked in the oven; then dish and place the tongue in the middle, and the gristly parts as much in sight as you can; the forcemeat and egg-balls in different parts of the dish. Garnish with the brain cakes all round, close to the paste.

To Dress a Calf's Head Hash.

Prepare it as above; but observe, when you take the meat from the head, to keep one side as whole as you can; cut down the other part and all the fleshy pieces, but rather smaller than in the above receipt; split the tongue, then have the soup in readiness as in the former receipt, put in the meat and tongue, and lay the whole side of the head on the top; cover it and let it stew

till tender : then take the whole piece out, and lay it on a dish : glaze it over with the yolks of eggs : have ready some crumbs of bread, minced parsley, a tea-spoonful of white pepper, a little salt, and a small quantity of beat mace ; mix all together, and dredge the meat all over with it : set it before the fire, or in the oven with a little butter under it : let it remain till it be of a nice brown : observe, you must put every thing into the hash, as in the above receipt : pour the hash into the dish, the whole part of the head on the middle, and one half of the tongue at one end and the other at the other end, then round that egg-balls, round them forcemeat balls, and round them brain cakes. Serve it up.

MADE DISHES OF MUTTON.

To Dress the Back Ribs of Mutton.

Take a fore-quarter of mutton ; take off the shoulder, leaving as much of the meat on the back-ribs as you can ; then take off the breast, then the neck-end, leaving a nice square piece ; put it on with some soup and let it stew till tender : then draw out all the bones, and have a nice brown sauce made up ; put it into the sauce and let it stew for half an hour ; take three turnips, pare them, but not too large, cut them across and scoop them out like troughs ; boil them in water till they are enough, take

them out and keep them warm ; have some spinage nicely dressed with a little cream and salt ; dish the mutton, set the turnips round it, fill them with the spinage, and pour as much of the sauce under the meat as you think proper ; the rest send up in a sauce-boat ; in the mean time have a glazing ready made, thus : take a ladleful of good soup, put it in a small sauce-pan, and let it boil down to little more than two table-spoonfuls ; take a bunch of feathers just as you are going to send it up, glaze the mutton over with it. This glazing answers for a fricandeau or fillet of veal, or any other dish that requires to be glazed.

To Dress a Shoulder of Mutton.

Dress it the same way as directed for lamb ; and you may dish with turnips and spinage as in the above receipt.

To Dress a Loin of Mutton.

Take a loin of mutton, and cut off the flap with a sharp knife, take out the bone neatly, then take the skin almost off, and turn it under ; make a nice forcemeat and fill the place where the bone came out, and turn the skin round it ; skewer it neatly up with small skewers, and tie it with tape, stew it in soup till tender ; then take it out and glaze with the yolks of eggs, and dredge it with bread crumbs, minced parsley, pepper and salt ; set it in the oven or

before the fire to brown ; make a nice white fricassee or a brown sauce, and pour it under ; you may add a few egg-balls with the white sauce. If you do it with a brown sauce, you may take a dozen small onions, peel and boil them in water, then put them in the sauce and let them stew for a little in it, and dish and pour the sauce round it.

To Hash Cold Mutton.

Cut down the mutton in nice square pieces, break the bones, and put them in a stew-pan with a whole onion or two, a little water ; let it stew about an hour, then strain it ; dust some flour over the mutton, put it into a clean stew-pan ; add the liquor you have just strained ; season with pepper and salt ; a spoonful of ketchup ; let all stew till the meat is tender, dish and serve it up. Observe, cold roast beef may be done the same way,—if you have them, pickled mushrooms are good in all hashes.

Harrico of Mutton.

Take about seven steaks from the back-ribs, beginning at the thin end ; take off the skin and a little of the fat ; flatten them with the cleaver, strew a little salt on them, and dredge a little flour over them, mince an onion very small, and shake over them ; then fry them in butter of a nice brown ; in the meantime prepare a nice

brown sauce, drain the steaks from the butter, and put them to the sauce; have some turnips, turn them into small ones with a turnip turner, and cut the carrots into diamonds, or any shape you fancy: boil them in water, till enough, drain the water from them, add them to the harrico, and let them stew together for half an hour; dish the steaks neatly, and pour the sauce and roots over them.

To Hash Mutton like Venison.

Cut the mutton pretty thin; take the bones and skinny pieces, put them on the fire with a little water, a few pepper-corns, a little salt, and a whole onion; let it simmer till you have drawn all the gravy from them; strain it to half a pint (half a mutchkin) of this gravy; put a glass of port wine, a little lemon peel, a piece of butter rolled in flour, a table-spoonful of ketchup, the squeeze of a lemon; put in the meat and let it stew together for half an hour; dish and send it up hot.

Note.—Cold roast mutton or beef are done the same way, but leave out the wine.

To Dress Sheeps Rumps with Rice.

Take six rumps, put them in a stew-pan, with some good soup, just enough to cover them, let them stew for half an hour; take

them up and let them cool ; then put into the liquor a quarter of a pound of rice, an onion stuck with cloves, a blade of mace and a little salt ; let it boil till the rice be quite thick, stir it often to prevent it from burning ; in the meantime take a clean stew-pan, put in a piece of butter, dip the rumps in the yolks of eggs, then in crumbs of bread, minced parsley, and a little thyme, pepper and salt, fry them of a nice brown, take them up, and lay them before the fire to drain, then dish the rice, and lay the rumps all round it ; have ready four hard-boiled eggs, cut them in quarters and lay them round the dish, with bunches of fried parsley between them, and serve it up.

MADE DISHES OF LAMB.

To Dress a Shoulder of Lamb.

Take a fore-quarter of lamb, take off the shoulder with as much meat to it as you can ; take out the blade and shoulder bone, leaving the shank end on ; drop an egg, yolk and white, on the part where the bone came out, and spread it with a knife ; have a little white pepper ground, a little salt, minced parsley, and a few crumbs of bread ; mix them together, and shake them over it : then have a little force-meat ready and spread on it, draw it up with a strong thread or twine, so as to close in the stuffing, and

form it like a small ham, then stew it in soup till tender ; take it out and keep it hot ; take a clean stew-pan, with a piece of butter, put it on the fire, let it brown, then dust in a little flour, and some minced parsley ; put in the liquor it was stewed in, the squeeze of a lemon, a little salt, and the grate of nutmeg, let it boil for a few minutes. Dish the lamb, and pour the sauce over it ; garnish with lemon ; or you may dress it with a white sauce, after it is stewed tender ; rub it over with the yolk of an egg, dredge it all over with bread crumbs and minced parsley, seasoned with pepper and salt ; put it in the oven to brown, or set it before the fire ; dish, and pour the sauce under it : garnish with lemon.

Note.—For this sauce look for white fricasee.

To make a Handsome Dish of a Loin of Lamb.

Cut off the leg (jigget), then take off the flap, and cut the loin into handsome steaks, flatten them with a cleaver ; then take the flap, mince a little cold roast lamb, if you have it, cut the kidney into thin slices ; mince a little parsley and a hard-boiled egg, a few crumbs of bread, pepper and salt, and the grate of nutmeg ; mix all these up with a raw egg, spread it all over the inside of the flap, and lay the slices of kidney over that ; then roll it up tight and tie it with tape,

and roll it up in a cloth ; stew it for half an hour ; then take it up, take off the cloth, and let it stand till almost cold ; with a sharp knife cut it into four slices ; glaze it over with the yolk of eggs ; do the steaks the same way, dredge them with bread crumbs, a little pepper and salt ; fry them of a nice brown till done ; lay them on the back of a search to drain and keep warm ; prepare a white or brown sauce, as you think proper ; dish the steaks neatly in the middle of the dish, and lay the slices at each end and each side. Pour the sauce under, and garnish with lemon.

To Dress the Neck (Back-Ribs) of Lamb.

Cut it into handsome steaks, flatten them, dip them in the yolks of eggs, then in bread crumbs, minced parsley, pepper and salt ; have a pan of boiling dripping, fry them till done, take out and lay them on the back of a search to drain ; in the mean time, make a nice brown or white sauce : Dish neatly, and pour the sauce under them ; or you may do them in the oven, or in the Dutch oven, before the fire, by basting them with a little butter. This makes a nice corner dish.

To Dress a Shoulder of Lamb another way.

Take a fore-quarter of good lamb ; cut the shoulder from it, with as much meat to it as you can ; lay it open on the under

side, and take out the bone all but the shank, and make a stuffing with a piece of cold lamb or cold fowl, a few bread crumbs, minced parsley, pepper, and salt; mix all up with a raw egg, spread this over the inside, roll it up longways, and sew it up with a needle and strong thread, tie it round with tape, put it into a stew-pan with a little weak soup; let it stew till tender; take it out, and glaze it with glaze, as directed in (p. 108.) Set it before the fire, or in the oven, till it takes on a fine brown; dish, and pour a brown sauce under; garnish with vegetable flowers.

To Dress a Hind Quarter of Lamb.

Cut the jigget neatly from the loin; stew it till tender: in the mean time, cut off the flap from the loin, cut the loin into handsome steaks, dip them in the yolks of eggs, then in bread crumbs, pepper and salt; take the flap, mince a little cold roast lamb, if you have it, a hard-boiled egg, a little pepper and salt, a little parsley, a few crumbs of bread, and the grate of nutmeg; mix all these ingredients up with a raw egg, and spread it all over the inside of the flap; then cut the kidney into thin slices and lay on the top of it, roll it up tight, tie it with tape, and then in a cloth; stew it about half an hour; take it up, take off the cloth, let it cool, then take off the tape, and cut it into ringlets; dip them in the yolks:

of eggs, and then in bread crumbs, pepper and salt; fry the steaks and them till done of a nice brown; drain them on the back of a search; in the mean time have some spinage dressed as for a dish; lay the stewed lamb in the middle, the spinage round it in spoonfuls, and the steaks and ringlets betwixt each spoonful, till the whole are neatly dished. Put a small piece of butter in a stew-pan; have some parsley minced small; when the butter froths, throw in the parsley, dredge in a little flour; then pour in half a pint (half a mutchkin) of the liquor the lamb was stewed in, a table-spoonful of ketchup, and the juice of half a lemon; let it boil a little, and pour it over the stewed lamb, but not on the steaks. This dish answers for the top or bottom of the table.

To dress a Breast of Lamb.

Take the bones neatly out; if you have any cold fowl, take the meat of it, and mince it very small, but do not pound it; or take veal if you have no fowl, mix it with a little minced parsley, a little bread crumbs, pepper and salt, and the grate of nutmeg; work them up with a raw egg; spread it all over the inside, roll up tight, and tie it with a tape; stew it in a little water, a little whole pepper, and a whole onion, till tender; take it out and keep it hot; strain the sauce it was stewed in, skim

off all the fat, and return it back to the pan again with a tea-cupful of cream; first mix two table-spoonfuls of flour in it; boil altogether with a little beat mace or the grate of nutmeg; beat up the yolk of an egg with a very little salt, add this to it, then untie the tape from the collar, and, with a sharp knife, cut it into six pieces; place them neatly in the dish, and pour the sauce over them; garnish with lemon. This makes a nice corner dish hot; or a nice supper dish cold, by keeping the tape on it till cold, slicing it into thin slices, dishing it neatly, and garnishing with parsley.

Lamb Cutlets with White or Brown Sauce.

Cut the cutlets from the back ribs; take the round part neatly from the ribs; trim off the skin and fat, dip them in the yolks of eggs, then in crumbs of bread mixed with a little pepper and salt; have a pan of boiling dripping, fry them till done of a nice pale brown, drain them on the back of a search; make a brown or white sauce, dish them neatly, pour the sauce under, and garnish with sliced lemon.

To Dress a Lamb's Head.

Wash and blanch the head well, then parboil it, blanch the pluck also, and parboil it all but the liver; mince the heart and lights small, then open the head, and with a spoon take out the brains, close up

the head, glaze it all over with the yolks of eggs, have some crumbs of bread, minced parsley, pepper and salt, mixed together; dredge the head all over pretty thick with it; put it in the oven or before the fire, basting it with butter till of a nice brown; then take the hash, and stew it with a little soup, mushroom ketchup, pepper and salt, and the squeeze of a lemon; mix the brains with a few crumbs of bread, a little minced parsley, pepper and salt, and a raw egg; have a piece of butter in a frying pan; drop the brain cakes with a spoon, about the size of a dollar; fry them of a nice brown on both sides; take them out, drain, and keep them hot. In the meantime, cut the liver into slices, not too large; dip them in the yolks of eggs, and then in bread crumbs, pepper and salt; fry it in the pan the brain cakes came out of, till done of a nice brown. When all is ready, pour the hash in the dish, lay the head in the middle, the brain cakes and liver round the edge, and serve it up; for variety, you may split the head to lie flat.

Rump of Beef a-la mode.

Take a rump of beef, lay it open on the under side, take out the bones, make a stuffing, thus: one onion, two eschalots minced very small, a little white pepper, two or three cloves pounded, an anchovy minced small, a little dried thyme rubbed down, a

small quantity of parsley minced, a few bread crumbs finely grated; mix all these ingredients with a raw egg, stuff it well into the part where the bones came out, tie it tight with broad tape, and rub the meat all over with mixed spices; if in cold weather let it lie eight days, turning it every day; and rubbing it with spices; if in the summer season, it will be ready in three or four days; have ready a well tinned pot that will just hold it, rub the bottom of it with some marrow or butter, tie it well with a broad tape, lay it in the pot, and let it get a nice brown on both sides, then add some weak soup to it; if you have none, take a little boiling water, some whole pepper, two or three whole onions, a carrot and turnip, cut in pieces an eschalot or two, and a bunch of thyme; shut it close and let it stew on a moderate fire for five or six hours or more, if it be above sixteen pounds weight; the open side must be laid downwards, first for an hour and a half, then turn it, and let it stew till done; you may add a slice of bacon ham under it: when tender, carefully take it out, lifting it by the tape, if you can, to prevent breaking it; cover it to keep it hot, strain and skim the sauce, thicken it with a little browned flour, season with anchovy sauce, ketchup, Indian soy, and a glass of white wine, with a squeeze of half a lemon; boil it in a clean stew-pan until it is rich

and thick, dish and pour the sauce over it with some forcemeat balls.

Note.—You may do a small round the same way.

Beef Tongue Ragout.

Take a fresh tongue, take off the root, boil it in salt and water until it will peel, return it to the pan, a carrot, a whole onion, eschalot, a few pepper corns, and a bunch of thyme; shut it close and let it stew till tender, take it out, slice it, dip each slice in the yolks of eggs, flour and fry it of a pale brown, strain and thicken the sauce with a little flour; season with ketchup, anchovy sauce, squeeze of lemon, and a glass of white wine; reduce it until it be rich and good: have the dish hot, place the tongue as much as you can as though it had not been sliced, so as to appear whole; pour the sauce round it; garnish with capsicums, pickled beet-root, or green pickles; serve it up.

To Roast a Beef Tongue.

In the first place, boil it in salt and water till it will peel, with whole pepper, an onion, carrot, a few cloves, and a little thyme; take it out and lard it with bacon, roast and baste it often until done; serve it up with good gravy in the dish, and sweet sauce in the sauce-boat.

Beef Tongue Brazed.

Boil a tongue till about half done, peel it and lard it through and through with some weak soup, pepper, salt, some carrots cut in slices, turnips turned, a parsnip cut to fancy, a whole onion, two or three cloves, a bunch of thyme; stew it till tender; when done, take out the onion and thyme, thicken the sauce, add a little ketchup, the squeeze of a lemon, and a glass of whitewine; serve it up with the roots round it: you may glaze the tongue if you think proper, it makes a handsomer finish.

Beef Tongue in Disguise.

Take a fresh tongue, boil and peel it, cut it in slices; simmer over a clear fire or carbon plate about a quarter of an hour, with a little butter, chopt parsley, an eschalot, pepper and salt; take it off and let it cool; make a good deal of forced-meat, with equal quantity of veal and beef suet, crumbs of bread soaked in a little milk or cream; pepper, salt, parsley, a very little thyme, all finely minced; mix them with the yolks of three eggs; lay some of the forced-meat in the bottom of the dish (you intend to serve it up in,) then lay the tongue on it, put together as though not cut; put the rest of the forced-meat on it, smooth it with a knife dipt in the yolks of eggs in the form of a tongue; strew over it crumbs of bread;

bake it in an oven or in a Dutch oven, before a good fire, about three quarters of an hour ; when of a good colour, take it out, and pour the fat off, clean the dish nicely, make a nice clear sauce with veal gravy, salt, pepper, the squeeze of lemon, and a tea-spoonful of anchovy.

To Boil or Bake a Beef Tongue.

Boil it till almost done ; peel and split it in two ; dip it in melted butter ; roll it in bread crumbs, pepper and salt ; bake or broil it slowly, basting it with butter ; make a sauce, thus : take a little gravy, a little minced parsley, pepper and salt, the squeeze of a lemon ; beat up the yolks of two eggs ; add it to the sauce ; give it a toss ; pour in the sauce, and lay the tongue on it. Garnish with sippets of fried bacon.

To Dress Sweetbreads as Fricandeaus.

Scald the sweetbreads and lard them pretty close, stew them in a little good soup till tender, with the best side uppermost ; put a slice of ham under them ; in the mean time make a nice brown sauce ; add a few truffles and morels, and a glass of white wine ; take out the sweetbreads, and keep them hot on a pan of hot water covered up. Strain and skim the sauce they were stewed in ; return it to the pan, and reduce it to a strong glaze. Glaze the sweetbreads with a brush for the purpose, or a bunch of

feathers. Set them before the fire a minute. Glaze them the same, two or three times : dish, and pour the sauce under them. Garnish with lemon sliced.

Tripe as Fricandeaus.

Take four or five pieces of nice white tripe, cut longer one way than the other, make a little forced meat of veal, well pounded in the mortar, seasoned with white pepper, salt, grate of nutmeg, and a little of the fat of the veal, work them together with a raw egg, rub the inside of the tripe with raw egg, spread a little of the forced meat on each piece, and roll it up, tie it, or fasten with wooden skewers. Lard them through and through pretty thick, glaze with egg; and dredge them with a little flour; fry them in a pan of dripping, or you may do them in the oven, or in a Dutch oven before a large fire : dish them with crimped parsley : for sauce, take melted (beat) butter and mustard.

Note.—The tripe must be boiled very tender before you dress this dish.

Veal Gristles and Green Peas.

Cut the gristles (short bones) of a breast of veal, cut them into handsome pieces; stew them in a little soup, a slice of bacon ham, an onion stuck with two or three cloves, whole pepper, a slice of lemon, salt, and a bunch of sweet herbs. Let them stew till tender, take out the meat, strain

the liquor, add a pint (mutchkin) of green peas, two stocks of lettuce cut small; return the liquor to the pan; add the peas and lettuce; let them stew over a gentle fire, often shaking the pan; glaze the gristles with egg; roll them in bread crumbs, minced parsley, pepper and salt; fry them in a pan of boiling dripping of a nice brown; drain them on the back of a search; have the dish hot, lay the gristles in the middle, the peas round it, and serve it up.

Fricassee of Veal Gristles.

Cut them in handsome pieces, scald them, put them in with a little gravy, an onion stuck with three cloves, a little thyme and parsley; let it stew till tender; take out the gristles; strain and skim the sauce; return it to a clean sauce-pan; mix two table-spoonfuls of flour with a tea-cupful of cream; add it to the sauce; season with mace, or the grate of nutmeg; beat up the yolks of two eggs; pour a little of the sauce to the eggs; return it to the pan, give it a toss, lay the gristles in the dish, pour the sauce over it; salt to taste: Serve it up.

Breast of Veal Fricandeau.

Take off the skin very nicely, leave the breast whole; scald it in boiling water; then lard it; put it in a stew-pan with slices of bacon ham and its own trimmings; a few sweet herbs, an eschalot, an onion

stuck with three cloves, some weak soup, and a little whole pepper. Stew on a slow fire; when done, strain and skim the sauce; have some sorrel ready stewed with a little butter; mince it small; add it to the sauce; stew it for a little; pour the sauce in the dish, lay the fricandeau on it, and glaze with strong glaze: Serve it up. This is a handsome dish for the top of a second course.

Calves Ears stuffed with Forced Meat.

Stew them tender, and as white as you can; stuff them with a forced meat, made thus:—A little veal, fat and lean, minced with a small bit of ham, two hard-boiled yolks of eggs, a few crumbs of bread, and a little minced parsley, pepper and salt; pound these in a mortar, and mix them up into a paste with a raw egg; stuff the ears nicely with it; glaze them over with the yolks of eggs; roll them in bread crumbs; baste with a little butter; bake them in the oven of a nice brown; garnish with fried parsley: serve it up.

Note.—When you intend to make either a dish of mock-turtle, or mock-turtle soup, it requires a good large head for the purpose; instead of which purchase two smaller ones, which you will get for about the same price; by which means you will have two pair of calves' ears, which, when dressed as above, will make a handsome dish.

Sheep Tongues as Fricandeau.

Boil them till nearly done ; peel and lard them ; stew them in good gravy with a bunch of sweet herbs, a whole onion, two or three cloves : take out the tongues, boil the sauce down to a glaze, and glaze as directed for veal fricandeau ; in the meantime prepare a sauce as follows: put a little butter in a clean stew-pan ; when it froths, throw in an onion minced small, a handful of chopt parsley ; pour a little water into the pan the glaze was made in ; boil it, stirring it with a spoon to remove the glaze ; add it to the onion and parsley ; season with a little ketchup, and a spoonful of vinegar ; pour the sauce into the dish, and place the tongues neatly on it. Serve it up, garnished with sliced lemon.

Baked Sheeps Tongues with White Sauce.

Boil them till nearly enough ; peel them ; roll them in eggs and bread crumbs ; set them in the oven ; baste with a little butter till of a fine brown ; take the same liquor the tongues was stewed in, boil it down to half a pint (half mutchkin), add a tea cupful of cream, a bit of butter rolled in flour ; boil all together for a few minutes : season with a little mace and salt ; beat up the yolks of two eggs ; add it to it ; give it a toss but don't let it boil ; dish the tongues neatly, and pour the sauce under them. Garnish with sliced lemon.

Note.—You may serve them up without sauce, garnished with crimped parsley.

Sheeps Tongues with Onions.

Boil and peel them; have a dozen of small onions peeled and ready; put a piece of butter in a stew-pan; fry the onions for a little, add a little minced eschalot, dust in a little flour, a pint (mutchkin) of good soup, a spoonful of ketchup, a glass of white wine. Season with a little beat mace and salt; put in the tongues; let them stew in the sauce for half an hour, till it looks rich; dish the tongues in the middle, the onions round: garnish with beet-root and green pickles.

Sheeps Tongues in Paste.

Boil the tongues very tender; peel them, and divide them into four, lengthwise; make a little forced meat; put a little round each piece, then roll them up in thin paste; fry them in a stew-pan of boiling dripping of a nice brown; drain and dish them: Garnish with fried paste sippets.

Lamb Steaks in a plain way.

Cut the steaks neatly off the back ribs, (neck); trim off the skin and fat; trim the thin end of the bones nicely scraped; rub the gridiron with a little fat; broil them on a clear fire, turning constantly till done: Sprinkle a little salt over. Serve them on a hot dish.

Note.—Mutton chops may be done the same way.

Legs of Fowls in the form of young Ducklings.

Bone four legs of fowls, all to the stump, leaving the stumps in; (when you take off the legs, keep the skin as full as possible): make a forcemeat of the livers and gizzards, first boiled; take a little bacon ham, minced parsley, pepper, salt, and a few crumbs of bread; pound them in a mortar, with the yolk and white of a raw egg. Stuff the legs, bring them in the form of young ducklings; wrap them in veal caul, or in pieces of linen cloth, cut the breast and wings off together; break the bones of the body of the fowl, so as they will lie flat in the bottom of a stew-pan; lay a cabbage blade over the bones; lay in the legs neatly, with a slice of bacon ham; add a small quantity of boiling water, lay another cabbage blade over, and cover close. Simmer slowly an hour, untie and take off the caul or cloths; strain the liquor, return it to the pan, add some truffles and morels, thicken with a little flour, squeeze of lemon, anchovy sauce, and ketchup; boil till rich and smooth; have a few green peas ready boiled; lay them in the middle of a hot dish; place the shank end of the legs into the peas, all round the dish: pour

the sauce over ; garnish with small pieces of fried bacon.

To Dress the Breasts of Fowls.

Take the breasts of the fowls you had left in the above dish ; cut off the two joints of the wing pinions, leaving the wing to the breast ; lard them ; stew in a little gravy or water till done, with a whole onion, a few pepper-corns, a little salt, and a slice of lemon : When done, serve with either white or brown sauce ; if a brown sauce, glaze them with a strong glaze : Dish with the breasts turned to each other. Garnish with lemon.

A Rich Cullis for all Kinds of Sauces.

Slice down two pounds of bacon ham, eight pounds of veal, eight ditto of beef ; lay in the soup pot, first the ham, then the veal and the beef, two large carrots cut, three or four onions cut in slices, a good bunch of thyme, a little basil, a handful of whole pepper, a head or two of celery, some eschalots ; shut the stew-pot close, set it on a very slow fire or a carron plate, let it stew without water till the meat has got a catch at the bottom, but not too much ; then add a pint of boiling water ; shut up the pot, and let it stew till that liquor is almost reduced ; have boiling water ready, and fill up the pot almost to the top ; let it stew slowly, but constantly boiling, for five or six

hours; by this time the soup will be rich and good: Observe, as it boils down, to add a little boiling water several times during the time it is boiling; let it be reduced about one-third, strain it, set it by for use with the fat on it in a cool pantry, in several different bowls.

Take a well-tinned stew-pan, put in half a pound of butter, let it brown, dust in as much flour as will make it pretty thick, but not too much so: Put this browning by for use.

When you have a good many dishes to dress with a brown sauce, take as much of the above soup as you think will answer; add some of the browning; boil it to a sauce consistence, add truffles, pickled mushrooms, oysters, ketchup, anchovy sauce, the squeeze of lemon, beaten mace, and two glasses of white wine: You have now the sauce ready for all your dishes; you can vary them, by sending the truffles into such as you think proper, the oysters into others, according to what you are dressing; or you can make some sharper than others, by the addition of a little more lemon or vinegar.

Note.—There are various directions for sauces given in the book, but this is meant for a large company, that you may be prepared for any dishes that you may have to dress.

Sausages with Red Cabbage.

Cut down the cabbage, but not too small, put it in a clean stew-pan with a piece of butter, a little salt and pepper, a small tea-spoonful of vinegar; shut it close, and let it stew on a slow fire till done, but not too soft; in the mean time, fry a pound and a half of sausages nicely; dish the cabbage, and lay the sausages neatly on it.

Note.—If you have no sausages, make mock sausages thus: Take cold roast meat of any kind you have in the house, mince it as small as possible; season with white pepper, salt, dry thyme rubbed through a search, a small quantity of onions or eschalot nicely minced; you may add parsley if you like the flavour, or any other sweet herb; a few crumbs of bread and a little fat must be minced with the meat, work it up with a raw egg, yolk and white, roll them in the form of sausages, and about the same length; glaze with the yolk of eggs, roll them in crumbs of bread, fry them in a pan of dripping of a fine brown; dish as above. These (patties and rissols) will be found very useful receipts, as they use up cold meat that could not be served up any other way.

To Dress Macaroni.

For a large dish take half a pound of macaroni ; stew it in water, with a little salt, until tender, drain it, return it to the pan, with a little cream, let it stew until it is rich and thick ; season with beaten mace, a tea-spoonful of made mustard, mixed with two spoonfuls of cream and the yolks of two raw eggs beat up ; add the eggs and cream, give it a toss ; have a dish ready lined with puff paste, pour in the macaroni : grate Parmesan or Cheshire cheese over it ; bake in a moderate oven.

To Dress Macaroni White.

Prepare the macaroni as in the former receipt, omitting the eggs, mustard, and cheese : season with a little nutmeg or beaten mace and salt, and rather more cream. You may serve it with or without paste in the dish.

Macaroni Loaf.

Stew the macaroni in water with a little salt till tender, drain it, return it to the pan, with a little good soup ; let it simmer until it is rich and good ; season with a very little white pepper, mace, and salt.

Make a paste thus : take two ounces of butter rubbed into half a pound of flour, drop in one egg and as much water as will make it into a stiff paste ; take a pudding

mould, line it neatly with the paste, first rubbing the mould with a little table oil or butter: Cut off the paste by the top of the mould and edge it up neatly; fill it with the macaroni, cut small strings of paste, and twist it on the top to resemble the pipe macaroni; bake it in a moderate oven. When done, put your hand to the bottom of the mould and raise it out and set it on the dish.

Note.—The mould should have a loose or false bottom for this purpose.

CHAP. VI.

POULTRY, &c.

To Stew Ducks.

DRAW and wipe them clean, cut off the head and neck close to the breast, but leave a good piece of the skin to keep in the stuffing: truss them as for boiling; prepare the seasoning, thus: take an onion, mince it small, a very little sage minced small, a little pepper and salt; mix these and rub the duck all over the inside with them: draw the neck skin well down to keep in the seasoning, and stick in a small skewer: then rub the duck all over with a piece of butter, and dredge it with flour: put it in a clean pan with a little soup, let

it stew for three quarters of an hour if a young one; but if old it will take an hour: take it out and pour the gravy in a basin, and skim off all the fat, thicken it with a little flour; season with a table-spoonful of ketchup, a glass of port-wine: boil altogether; put in the duck and let it stew in it for a few minutes: then dish and pour the sauce over it.

Note.—You may leave the wine out if you do not like it.

To stew a Wild Duck.

Draw and truss the duck as for boiling; put a little pepper and salt in the inside, but no onion or sage; put it in a stew-pan with a little soup, and let it stew for a little; take it out, and, with a sharp knife, give it two cuts on each side of the breast-bone; take a small quantity of pepper and salt, dredge it into the cuts, skim the fat off the sauce, and thicken it with a bit of butter rolled in flour, a little ketchup, and two glasses of port-wine; then put it into the pan with the breast downwards, and let it stew till tender; and, before you dish, squeeze in a little lemon. Dish, and pour the sauce over it; garnish with sliced lemon.

To stew a Duck with Onions.

Stew the duck in a little water, till tender; in the mean time, prepare the sauce, thus: take as many onions as you think proper, peel

and throw them in water as you do them ; then cut into slices, and boil them in milk and water (half an hour will boil them), drain, chop them small ; then put them in a clean sauce-pan, with a little pepper and salt ; shake in a little flour, a pint (a mutchkin) of soup, a small piece of butter ; put the duck to it, stew altogether till they are thick and fine ; then dish the duck, and pour the sauce all over it : garnish with a whole onion sliced.

Rabbit smothered with Onions.

Skin and case the rabbit, and make it very clean ; truss it as for boiling, stew it in water till tender ; then make an onion sauce for it as in the former receipt ; dish the rabbit, and pour the sauce over it. There should be as much sauce prepared as will smother the rabbit.

To stew a Hare.

Cut it up into handsome pieces, but leave out the ribs ; mince an onion small, a little pepper and salt ; mix them together, rub each piece over with it ; put a piece of butter in a stew-pan, fry the pieces nicely on both sides ; pour out all the butter that will come out, and pour in a little good soup ; let it stew till tender : season with a little ketchup. Some like a glass of red wine, but that you may do as you choose ; thicken the sauce with a little flour, and a

squeeze of lemon ; dish, and lay the head in the middle, the pieces neatly round, and pour the sauce over it.

To make a nice Corner Dish of a Hare.

Cut off the legs, leaving as much flesh to the body as you can: then cut the back into four, take off the ribs; lard the principal pieces with bacon; lay it in a little milk and water to drain out the blood: put it in a stew-pan, with a little good soup; an onion stuck with cloves; let it stew till tender; thicken the sauce with a little flour, two tea-spoonfuls of anchovy sauce, and a little ketchup; fry a few sippets of bacon; lay them round the dish: take out the onion, dish, and pour the sauce over it, and the bacon sippets round it.

Note.—By saving the blood carefully, you may make a tureen of hare soup of it, with the legs, ribs, and shoulders, and the addition of three pints (three mutchkins) of soup.

To Dress Hare Collops.

Cut the solid meat off each side of the back-bone, mince it small; put a small piece of butter in a stew-pan, a very little onion minced small, and a little pepper and salt; put in the collops, let them get a gentle heat, and with the back of a spoon bruise them all the time they are on the fire: dust in a little flour, add two or three spoonfuls of gravy, and shut up the pan for a little

and let it stew ; then add a little ketchup, the squeeze of a lemon, and the grate of nutmeg. Dish and garnish with fried sip-pets of bread.

A Jugged Hare.

Cut it into small pieces, and lard all the principal ones, season them with a very little pepper and salt ; put them into an earthen jug, with a blade or two of mace, an onion whole, stuck with cloves, and a bundle of sweet herbs ; cover the jug or jar you do it in very close, that no water can get in, then set it in a kettle of boiling water, keep the water boiling, and as it boils down, add more boiling water, and three hours will do it ; when done, turn it out into the dish, and take the onion and sweet herbs out, and send it to table hot.

To Fricassee a Fowl.

Cut the fowl into joints, keep the breast handsome ; skin it, stew it in water till tender ; if you have no veal soup, take out the fowl ; take half a pint (half a mutchkin) of cream, break two table-spoonfuls of flour with the cream, add it to the liquor the fowl was stewed in, a whole onion stuck with cloves, a little beat mace or the grate of nutmeg, a very little salt ; when it boils put in the fowl to it ; have the yolks of two eggs well beat, pour a little of the liquor to the eggs, and stir them together ; return it

to the pan, give it a shake, but do not let it boil; dish and garnish with lemon. Observe to lay the breast in the middle and the joints neatly round it.

To smother a Rabbit with Onions, White.

Skin and case the rabbit, and make it very clean; truss it as for boiling; stew it in milk and water till tender; in the mean time make the sauce, thus: take a good quantity of onions, peel and throw them in water, as you do them: cut in slices, and boil them in milk and water till tender: strain and mince them, put them to the rabbit, but observe to have no more liquor with the rabbit than is enough for sauce; take half a pint (half a mutchkin) of good cream, mix a table-spoonful of flour with a little of the cream, add it to the rabbit, season with a little beat mace, or grate of nutmeg, and a little white pepper and salt; let it all stew together till it be fine and thick; dish neatly and pour the sauce over it. There should be as much onions as will smother the rabbit.

To Dress Chickens with Peas and Lettuce.

Truss the chickens as for boiling; take a clean sauce-pan, put them on with a little good soup; cut down two stocks of lettuce, a pint (mutchkin) of green peas, add them to the chickens, season with white pepper and salt; let all stew till the chickens are

tender : dish and pour the peas and lettuce over them ; serve them up hot.

To Dress Moorfowl with Red Cabbage.

Truss the moor-game as for boiling : put them on with a little soup, let them stew for half an hour ; cut a stock of red cabbage in four quarters, put it to the moor-fowl ; season with white pepper and salt, a little piece of butter rolled in flour ; some like a glass of port-wine, but in that you must study taste ; fry a few sippets of bacon, lift out the cabbage, and place it neatly in the dish, the moorfowl on it ; pour the sauce over them, and garnish with the bacon sippets round the dish.

To dress Partridges or Moorfowl with a Brown Sauce.

Truss them as in the former receipt : stew them in good soup till tender ; thicken the sauce with a little flour ; season with white pepper and salt, a little ketchup, anchovy sauce, the squeeze of a lemon, a glass of port or white wine ; let it boil till thick and smooth : dish and pour the sauce over them ; garnish with lemon, or fried bacon sippets.

To dress Pigs Pellitoes,

(Which is the feet, liver, lights, and heart, of a young sucking pig. Put them into a sauce-pan with half a pint (half a mutchkin)

of water, a blade of mace, a little whole pepper and salt, a whole onion, and a bundle of sweet herbs; let them boil for about ten minutes, then take out the liver, lights and heart; mince them small; grate a little nutmeg over them, let the feet remain till tender; then take them out, and strain the liquor; put all together, and return them to the pan, with a little piece of butter rolled in flour, a little salt, the squeeze of a lemon; shake the sauce-pan often; let it simmer five or six minutes; toast a slice of bread, and cut it into sippets: dish the minced meat in the middle, then split the pettitoes and lay them round it; garnish with the sippets, and serve it up hot.

To Stew a Goose's Giblets.

Let them be nicely scalded and picked: break the pinions in two, cut the head in two and chop off the nostrils, cut the liver in two, the neck in two, and the gizzard in four; put them in a stew-pan with a quart (chopin) of gravy, a bundle of sweet herbs, and an onion; let them stew till tender; strain the sauce, return it to the pan with a little piece of butter rolled in flour, a little salt, a table-spoonful of mushroom ketchup, a little beat mace, the squeeze of a lemon, and a little pepper: you may mince a little onion and put in it, if you choose: let all stew together till the sauce is thick and

smooth. Dish and serve it up hot. You may skin the feet and lay at each end.

To Stew Tripe.

Take some nice tripe, after being boiled till tender; put it on with some milk and water, with a whole onion and a little salt; let it stew till you can run a quill easily through it. Dish it with the liquor about it. Tripe done this way is ate with melted (beat) butter and mustard. You may send the onion up with it, as some people are fond of it.

Cow Heel.

After having plotted all the hair off them, and taken off the hoofs, put them in a pot with a good deal of water; let them stand as near the fire all night as just to simmer, but not to boil fast; the next morning, carefully take them out and set it by. When you want to use it, prepare it for table as directed in the receipt for tripe, or you may send it up cold, if you like, with mustard and vinegar, or it is a very nice fricassee.

To Fry Tripe.

Have a pan of dripping boiling, let the tripe be very tender, dip each piece in yolks of eggs, then in crumbs of bread; season with pepper and salt, fry them of a pale nice brown, and lay them on the back of a search to drain as you do them, till

they are all done: dish and send them to table, with beat butter and mustard in a sauce-boat.

To Fry Tripe in Batter.

Beat up one egg (yolk and white), add a little milk, then a handful of flour, a little more milk and flour, till you think you have as much good thick batter as you shall need to fry the quantity of tripe you intend; dip each piece of tripe into the batter and quickly put it into the boiling dripping; fry them of a nice brown, taking them out as done, and laying them on the back of a search to drain and keep warm till all are done: dish and send them to table.

To Collar Beef.

Take a nice square cut off the thin end of the breast, take off the skin, and take out the bones, beat the inside well with the end of a rolling pin; then take a tea-spoonful of saltpetre well pounded, a quarter of a pound of salt, a table-spoonful of raw sugar, half an ounce of black and white pepper, cloves and nutmeg, mixed with a little thyme, rubbed down to a powder; rub the beef all over with these ingredients, and lay it in an earthen plate; turn it over every day for eight or ten days, then take it out and dry it with a cloth, and beat it well again with a rolling-pin, and strew some more spices over it: roll it up tight, tie it

with a tape, and then a cloth round it; boil it till tender, (it will take fully three hours); when done, take it out, and hang it up till cold; take off the cloth and tape, and slice it for use: garnish with parsley.

To Collar Veal.

Take the loin or breast, skin and bone it, rub it over with white pepper and salt, a little lemon-peel minced small, and the grate of nutmeg, roll it up tight as in the former receipt, and keep it for use.

To Collar Lamb.

Take the leg (jigget), slit on the under side and lay it open; take out the bone, then lay some of the fat of the kidney, with the kidney sliced; season with white pepper, and a little thyme rubbed down in the place where the bone came out; roll and tie it up tight; and observe the same rules as for the other collars.

Collared Pig.

Stick the pig in the throat as deep as the heart, that it may bleed well and die sooner, as it makes it easier to scald; when the water is warm dip the pig in it, take it out again directly, and rub it with a little pounded rosin, put it again in the warm water; and, when you find the bristles coming off by rubbing, take it out and clean it as fast as possible; when well scalded, wash it clean and cut

it open while warm; take all out except the kidneys; cut off the head and feet, and bone it without cutting the skin; cut some of the flesh, to chop with beef-suet, pepper and salt, four or five yolks of eggs, chopt parsley, mushrooms, a little ham, a few sweet almonds, and bread crumbs soaked in cream; lay a layer of this forced meat upon the pig; then thin slices of ham and slices of the pig's flesh, and so on till the whole is used; roll it up in the skin, and tie it very tight in a cloth or roller; boil it in weak soup, with half a pint (half a mutchkin) of white wine, a faggot of sweet herbs, three cloves; boil it about an hour and a half on a slow fire or carron plate; when done, let it cool in the braze; serve it whole or in slices; garnish to your taste.

To make Mock Brawn.

Take the thin flank of nice young pork, score the inside of it with a sharp knife, then beat it with a rolling pin; boil the head of the pig, and two ox feet very tender: take the meat of the head and feet, cut them into long stripes, and lay them properly, mixing them all over the inside of the flank with a little pepper and salt, roll it up tight, and bind it up with a tape; then set it on end, and with a rolling-pin press in as much meat into it as you can get; roll it in a cloth, tie it fast at both ends, and sew the cloth at the sides; then

boil it at least four hours, taking care the pot is always boiling, and if the water is reduced, fill up with boiling water; when done, take it out, and hang it up by one end till cold; then make a sousing liquor for it, thus: take the water it was boiled in, with some salt and vinegar; boil it, and when cold, put it, after taking off the cloth, over the head in it, and it will keep as long as you have occasion for it: this sliced makes nice supper dishes.

To Pot Beef.

Take as much tender beef (not fat) as you choose: cut it into pieces: put it in an earthen can, with a good piece of butter; tie it up with paper, and put it in a moderate oven (two hours will do it): take it out, and take out the meat, and save the liquor: cut it (the cross way of the grain) into small pieces, and pound it in the mortar, season it with salt and mixed spices: take off the fat of the liquor it was baked in, and add a little of that gravy to it, with a good piece of cold butter, pound altogether well: let the potting jars be well buttered, and press them quite full, leaving as much room as to pour clarified butter over it: put it in the oven for about a quarter of an hour, till you think it is quite hot through: take it out, and when cold pour clarified butter over it: when the butter is cold, tie it up with a bladder, and it will keep a long time, and

make nice supper-dishes, sliced or turned out whole : garnish with parsley.

To Pot Veal.

Take some nice white veal, parboil it, then mince it very small : save the liquor it was stewed in : put it in a clean pan with some of the liquor : season with white pepper, salt, beat mace or nutmeg, and lemon-peel minced small, and the squeeze of half a lemon : let it stew till most of the liquor is reduced, frequently stirring it for fear of catching ; when quite thick, put it into potting jars, jelly moulds, or little cups, or any shapes you choose, observing to butter them first ; turn them out when wanted ; or slice them as the beef.

To Pot Beef Head.

Wash and blanch all the blood well from it ; parboil it ; when cold, take all the meat off the bones ; cut it down into small pieces ; shake some pepper and salt over it : put it in a clean sauce-pan ; take as much of the liquor it was boiled in as will cover it : with a piece of butter, let it stew over a slow fire, till it be fine and thick, taking care it does not catch : then put it into shapes, and when cold turn it out as you do jelly : or you may slice it and make dishes for supper ; garnish with parsley.

To Pot Cow-Heel.

After the heel is cleaned and boiled tender, cut it down very small ; season it with white pepper and salt and the grate of a nutmeg : stew it with a little veal soup for half an hour : put it into any shape you like : and when cold, turn it out as you do jelly.

Beef Loaf.

Take a piece of roast beef, fat and lean : if you have no roast beef, parboil a tender piece of fresh beef : mince it as small as possible : season with beat pepper, salt, a small quantity of onion minced small, a little sweet herbs : moisten it with a tea-cupful of good soup : mix in a raw egg. Butter a pudding-pan, and press it in : then, if you have a steam, put it in, and let it remain till you are sure it is hot through ; or you may lay some green blades in the bottom of water, and set it on them ; cover it with a plate, and put the cover of the pan over all ; this will answer as a steam, and prevent the water from getting into it ; then turn it out on the dish you intend to serve it up in ; have a little good brown sauce ready ; pour it round, and glaze it all over the top with a strong glaze, as in the receipt for fricandeau ; garnish with crimped parsley, and serve it up hot. This answers for a corner dish for a large company : these things for change are useful.

Veal Loaf.

This is done in the same manner, in a pudding-pan, or any shape you please: but season with white pepper and salt, grate of nutmeg and lemon: turn it out of the shape: and you may finish it the same way as the former receipt: or you may do it thus: glaze it over with the yolks of eggs: and dredge it all over, top and sides, with crumbs of bread, with a little grated lemon mixed with it: set it before the fire to crisp, or in the oven: baste it with a little butter, and serve it up hot: garnish with lemon.

Rice Loaf.

Swell half a pound of rice in water, till well done; strain it, when cold: work it up with two raw eggs to a paste; butter a large pudding mould; line the mould round the sides and bottom, with the rice about half an inch thick; stew some sweetbreads, or any other white meat; pack it neatly into the mould; then cover it with rice: bake it in a moderate oven, about half an hour will do it; when done, turn it out upon the dish you mean to serve it up on; have ready a white sauce, made thus: half a mutchkin of good cream, a cupful of veal soup: mix in two table-spoonfuls of flour, the grate of nutmeg, or beaten mace and salt; bring it to the boil, stirring it all the time; then cut an oval piece from the

top of the loaf, so as to shew the meat; pour the sauce over the meat, but not to touch the sides: you may garnish with a chain of small egg balls round the meat; it has a good effect.

Pigeon Loaf.

Make a good forcemeat with veal well seasoned; butter a pudding mould; line it round the sides and bottom with the forcemeat; then have two or three pigeons, according to the size of the mould; let them be seasoned, and stew them till about half done; lay them neatly; fill the mould to a level with a little veal or beef rolled up: then cover it with forcemeat, and bake it about half an hour; turn it on the dish you mean to serve; cut out an oval piece from the top of the loaf, so as to shew the pigeons. Make a good brown sauce, and pour upon the pigeons; glaze the sides of the loaf: garnish with small vegetable flowers; you may, if you have no pigeons, fill it with beef or veal olives.

To Salt Beef or Ox Tongues.

When the beef comes from the butcher, cut it into such pieces as will be suitable for the table: Take as much salt as you think sufficient for the quantity of meat you intend to salt; dry it before the fire; then rub the meat well all over with it, and be sure to rub it into all the open parts you

can find ; lay it on a clean board, packing it well together. Let the board be raised higher on one side than the other, that the blood may drain from it ; cover it well with a cloth, and let it lie for twenty-four hours. In the meantime, prepare the pickle thus : Take as much water as you are sure will cover the meat, when packed in the barrel or vessel you mean to keep it in ; stir in as much salt into the water as to make it carry an egg : To a stone of beef, allow half an ounce of saltpetre, well pounded, and a quarter of a pound of raw sugar ; put them into the water, and boil it about an hour, carefully skimming as it rises ; take off the pickle, and when cold, pour it on the meat : Be sure it be covered ; lay a board and a weight on it, to keep the meat from rising above the pickle. The barrel should have a cover ; but if not, put a cloth several times doubled over it, and a board over all to keep out the air : In the summer, it will be fit for use in a fortnight ; but in the winter it will take a month.

You may salt a round of beef the same way by itself, by putting it in an earthen or wooden vessel that will hold it, turning it twice a-week : It will be ready for use about the same time as above. This method of salting beef in pickle is by far the best way, as it takes the salt more regular, and is not clammy, or apt to have any bad parts in it, as is sometimes the case in

salting it with dry salt, and it requires a great deal less attention to keep it in good order.

To Cure a Beef Ham.

Take a nice rump of beef, new killed ; with a sharp knife, lay it open on the under side, and neatly take out the bone ; mix up some dry salt with a little saltpetre ; rub it well in the part where the bone came out, and all over it ; let it lie for two days, rubbing it well each day ; then tie it well with tape, to close up the part the bone came out of. Prepare a pickle as in the former receipt, sufficient to cover it ; let it lie in it about six weeks ; take it out, dry it well with a cloth ; and wrap it in a coarse cloth, on a board, with a heavy weight on it, to squeeze out all the pickle ; let it lie in that state two days ; then mix up some salt well dried before the fire, a little ground pepper, and pounded ginger ; rub it all over with this mixture ; dredge it all over with bran or oatmeal ; hang it within the heat of the fire, but not too near, till it has done dropping ; then wrap it in strong brown paper, tie it up well, and hang it in a dry part of the kitchen.

To Cure Pork or Mutton Hams.

Take the pork ham, after being cut in a proper form ; have the salt well dried at the fire, and warm ; pound some saltpetre very

fine; to every pound of salt, allow a tea-spoonful of saltpetre, and two ounces of lump sugar pounded: Mix them together; rub the ham well on both sides with this mixture for half an hour, and be sure you rub it into every crink or crevice you can find in the ham: Lay it in a trough or on a board; if you have several, pack them close, lay a cloth over them, and heavy weights or stones on the top. Repeat this, rubbing with fresh ingredients, once every week for four weeks; in the last rubbing, mix in some ginger and other spices, and rub them well. This will prevent the flies from getting to them; then dredge them well all over with oatmeal or sheelings, and hang them in a dry place. Mutton hams may be done the same way, though I prefer a pickle as for beef ham, since nothing can penetrate so well into the mutton as a strong pickle, when kept over the head, which must be attended to in salting any kind of meat. In pickling pork, observe the same rules.

To Pickle Salmon or Herrings.

Take the salmon, if possible, when new caught: Cut it into handsome pieces across; take out the inside, and wipe it well, but do not wash it: Take an equal quantity of water and vinegar, with a bunch of fennel, a handful of salt, and some whole pepper and cloves: When the water boils, have the sal-

mon on the fish-plate, and put it in; let it boil ten or twelve minutes; lift it out, and neatly lay it in the vessel you mean to keep it in; and when the pickle is cold pour over it: lay something on to keep it under, and cover it to keep out the air. You may do herrings the same way, by taking off the heads, and observing the same rules; or you may split them, and take out the bones, as you think proper.

CHAP. VII.

VEGETABLES, &c.

To Stew Cucumbers.

TAKE three or four good sized cucumbers; pare, and slice them about the thickness of a crown-piece; dust a little white pepper, salt, and flour over them; fry them with a little fresh butter; lay them on the back of a search to drain; have a little brown sauce ready in a stew-pan, seasoned with a little ketchup, the squeeze of a lemon, and a glass of white wine; put the cucumbers to it, and let them stew for fifteen minutes. This will answer for a corner dish at dinner, and eats very well to roast mutton.

To Dress-Sea Kale with White Sauce.

Wash and clean the kale, and boil it with some salt in the water, take a tea-cupful of cream, and a bit of butter, and a little flour when it boils, dish the kale, and pour the sauce over it.

Jerusalem artichokes, young potatoes, or young turnips, may be done the same way.

To Stew Celery.

Take five or six heads of celery, wash them very clean: cut off the green end; and cut the white part in pieces about an inch long: boil them for a little in salt and water: drain them: then have a sauce ready as in the above receipt; let them stew in it till tender, and dish them up as a corner dish.

To Dress Celery with a White Sauce.

Prepare the celery as in the former receipt; have a white sauce made thus: take a little veal or mutton soup, a piece of butter rolled in flour, a little lemon-peel, the grate of nutmeg, and a tea-cupful of cream, let these boil together for a little, then put in the celery, let it stew till tender, and the sauce looks thick and smooth. Dish it up.

To Dress Onions with a Brown Sauce.

Take as many small pickling onions, as you think will answer for the dish you mean to serve them up in: throw them into boiling water, till you find the skins will easily come off: peel, dry them between a cloth, and dust a little flour over them; fry them with a little fresh butter till they are of a nice brown: next have a brown sauce ready, as formerly directed; drain the onions from the butter and stew them in the sauce till tender. Dish them up.

To Dress Onions with a White Sauce.

Prepare the onions as in the former receipt; have a white sauce ready as in the receipt for celery: let them stew in it till tender, and dish them up: instead of frying, boil them in milk and water, till they are tender; as it does not answer to fry them for a white sauce.

To Dress Artichoke Bottoms.

Take as many as will make a good dish, (if dry ones), steep them in cold water all night, then stew in a little salt and water, make a white or brown sauce as you think fit, drain them, lay them neatly on the dish, and pour the sauce over them.

To Dress Asparagus with a Brown Sauce.

Scrape what grass you mean to dress very

clean, and throw it into clean water as you do them: cut it, as far as it is green and tender, into pieces about an inch long. Take two heads of endive, wash clean and cut it small, and a young lettuce cut small; stew them in a little soup till tender: thicken them with a bit of butter rolled in flour, season with white pepper and salt, the squeeze of a lemon, and a little ketchup; let them stew till the sauce looks rich and thick, then dish it up.

To dress Young Turnips with a White Sauce.

Pare them neatly, and throw them in clean cold water as you do them: have some milk and water ready, and boil them till tender: have a white fricassee ready; dish and pour the sauce over them; or you may send them to table with plain melted butter poured over them.

To dress Cauliflowers with a White Sauce.

Lay the cauliflowers in water, then pull them in pieces as you do for pickling; stew them in a little veal or mutton soup, till tender: thicken with a little piece of butter rolled in flour, a tea-cupful of good cream: beat up the yolks of two eggs, and, before you dish, add them to it, with the grate of nutmeg, and salt to your taste.

Note.—You may dress brocoli the same way, or either of them, with a brown sauce, if you prefer it.

To Stew Peas and Lettuce.

Take what peas you think proper; wash two or three lettuces clean and cut them across into thin pieces: stew them in a little soup till tender; thicken with a small piece of butter rolled in flour, a little pepper and salt, and dish them up.

To dress Red Cabbage.

Split a red cabbage, cut it across into thin strings, and throw it into salt and water, then put it in a clean sauce-pan, with some soup and a little butter rolled in flour; season with pepper, salt, and a glass of port wine; you may put in a slice of bacon ham if you choose; let it stew till tender; take out the bacon ham and dish it up. You may fry some sausages and lay round it in the dish if you choose; or you may leave out the wine, and add a table-spoonful of vinegar in its place.

To dress French Beans.

Take them when young and tender, and cut them slantwise, about an inch long, boil them in salt and water till tender; strain and stew them in a little soup; thicken with a piece of butter rolled in flour; season with a little salt to your taste, if they want it. Dish and send them to table.

To dress Windsor Beans.

After taking them out of the shells, throw them into cold water : boil them in salt and water till tender: blanch, put them in a stew-pan, with a little soup thickened with a bit of butter rolled in flour, pepper and salt ; let them stew till tender, and the sauce is pretty thick, then dish them, or you may dish without stewing them in soup, throw a little pepper and salt on them, melt a little parsley and butter, and pour over and send them up.

To dress Spinage.

In the first place, it is necessary to understand how to boil spinage in a proper manner. Pick and wash the spinage in one water, then throw it into another, let it lie for sometime, and if there be any sand in it, it falls to the bottom ; then have your pan ready and put in a piece of butter as soon as it is melted, take the spinage by handfuls, and put into the pan, and the water that hangs about it will be enough to boil it, with the bit of butter you put in the pan, as it will throw out its own juice enough to boil it ; when done, put it into a drainer and throw cold water over it, then put into a clean towel, squeeze all the water out of it till it is dry, and you will find it of a fine green ; put it into a clean sauce-pan

and beat it with a wooden spoon, put it on the fire with a tea-cupful of cream, and a little salt. If you have no cream, you must take a little butter in the place of it; when hot, dish it up.

To dress Turnips.

Boil them in a good deal of water, till quite tender, put them in a colander to drain, and press all the water from them; put them into a sauce-pan, with a little cream, a little salt to your taste, and with a wooden spoon beat them till they are quite smooth, dish them up hot. Observe never to make them smooth on the dish, but rather figure them with the edge of your knife.

To dress Parsnips.

Wash and scrape the parsnips clean, boil them in milk and water till tender; drain them well from the water, then mash them with a small piece of butter, and a spoonful of cream, salt to your taste, send them up hot. These are generally eat to salt beef or salt fish.

To make a Potatoe-Pudding to eat with any kind of Roast Meat.

Wash the potatoes very well, then pare them thin, and pick out all the eyes; boil them till done, then mash them well with a

little salt, a piece of butter, and a little cream, if you have it; beat them till they are fine and smooth; dish and figure them with the edge of your knife, brown before the fire, and send them to table. Directions for another potatoe-pudding will be found among the sweet puddings.

To Dress Beet-Root and Small Onions with Sharp Sauce.

Take two or three stocks of beet-root, wash them very clean, and be careful not to break any of the fibres, else they will lose their colour in boiling, boil them till tender, and two or three dozen of pickling onions, till tender; take off the skins, with the small fibres of the beet-root, and slice down the beef about the thickness of a dollar; stew it in a sharp sauce for about ten minutes, made thus: take an ordinary sized onion and mince it small: fry it with a piece of butter till brown, then dust in a little flour: let it fry till the flour is brown; add a ladleful of soup, a little salt and pepper, and the juice of a lemon, (or, if you have it not, a table-spoonful of vinegar): dish the beet-root, and lay the onions all round the dish: for change, stew the onions in the sauce and dish them, and garnish the dish all round with the beet-root: these make nice corner dishes, and are good to various kinds of meat.

To make Liver Puddings.

Wash and clean the guts well: boil the liver till it will grate or pound: take an equal quantity of minced suet and liver, mince an onion or two, season with pepper and salt, and a little thyme rubbed small: fill the guts, but not too full, and so continue till you have filled as many as you intend to make: cut them in proper lengths, and sew each end: have a pan of boiling water ready, do not let them boil too fast else they will burst, prick them with a large needle to prevent them from bursting while boiling (fifteen minutes will do them): take them out, and lay them on the back of a sieve to cool. When you serve them, heat them in boiling water, then broil and dish them up.

To make Sweet Puddings.

According to the quantity you mean to fill, mince down an equal quantity of beef, suet and apples, grate down some stale baked bread, wash some currants, some raw sugar, nutmeg, cinnamon, and the grate of lemon: mix all these well together, and fill them as in the above receipt: boil them, and when done lay them on the back of a sieve to cool. When you serve them, heat them in boiling water, and broil them.

To make Oatmeal Puddings.

For one pound and a half of suet minced, take two pounds of oatmeal, an onion or two minced small: season with pepper and salt, and fill them as above: observe, the meal should be well dried before the fire before you mix it up. Serve them as above.

To make Black Puddings.

When you kill beef, stir the blood till cold, then strain it through a coarse search: to half a gallon (a pint Scotch) of this blood, take a pint (mutchkin) of sweet milk, mince down two pounds of suet, one pound of oatmeal well dried before the fire, two or three onions minced small, pepper and salt, rub down a little thyme: mix all these together, and fill them as above: boil, frequently pricking them with a large needle to prevent their bursting: when done, lay them on a sieve: when cold, hang them up. When served up, observe the same rules as above.

To make a Haggis.

When you kill a sheep, take the large bag and wash it well with cold water, then fill it with boiling water, and skewer it up for a minute, turn out the water, turn it, and take off all the scurf clean: lay it in cold water to blanch; have the lights and heart well boiled; take the small pud-

dings and slit them up, wash them clean, and blanch; then boil them; when cold mince them, with the lights and heart; mince three quarters of a pound of suet, two handfuls of oatmeal well dried, an onion minced small, and a little parsley, thyme, pepper and salt; mix all these ingredients together and fill the bag, but not too full, with two spoonfuls of water, and sew it up; boil it as you do puddings; it will take an hour and a half boiling, which must be slowly; frequently prick it to prevent its bursting; serve it up hot.

To Clean and Boil a Sheep's Head.

After being properly singed, split it down the skull, take out the brains, and rub the head all over with them, then lay it in warm water all night, scrape and wash it well, and it will look fine and yellow.

To make Sheep's Head Broth.

Take a large breakfast cupful of barley; put it on with cold water, then put in the head, and observe, before it comes to the boil, to skim it well; cut down some carrot and turnip small, a little parsley and an onion; before you add the roots, skim it again, then put in the roots; you may add a bit of mutton or beef if you choose, to enrich the broth; boil the head till it is perfectly tender, take off the pot and shut it close down a quarter of an hour before you

dish it up, send the broth up in a tureen, and the head in a dish, garnish with carrots and turnips.

CHAP. VIII.

OF PASTE, PIES, &c.

To Make Puff Paste.

TAKE one pound of butter, the same weight of the finest flour, rub the fourth part of the butter into the flour, then make a hole in the middle of the flour, and pour as much clean cold water into it as will make it into a light paste, roll it into a sheet, and lay the rest of the butter on it in pieces the size of a dollar, till the whole is covered; fold the paste over, and fasten the butter well in at the ends; roll it as thin as paste-board; fold it up as carefully as you would a table-cloth; roll it out a second time as thin as the first, and fold it up the same, then with the rolling-pin flatten it a little, and it is ready for use. This will be found by far the best way to make puff paste.

To make a good Pie Crust.

Take one pound of butter, and one pound and a half of flour : make it exactly as the above receipt, and it is a good paste for meat pies.

To make French Paste.

Take one pound of butter and two pounds of flour, rub the whole of the butter into the flour, till it is well mixed, like bread crumbs : make a hole in the middle, pour some water in, and mix it up into a very stiff dough. This is a nice short eating paste for pan-tarts, and much better than the raised paste. Observe, if you make any of these pastes with fresh butter, to add a little salt when you put in the water.

To make Sugar Paste for Tartlets.

Take half a pound of fine flour, as much butter, with half a pound of lump sugar : cream the butter, pound and sift the sugar, mix altogether, beat it well with the rolling-pin ; roll it out thin, and line the pans ; put in the fruit. You may either bar them with thin straws of the same paste, or bake them without, and lay ornaments on them afterwards.

To make Gum Paste for Ornaments.

Take half an ounce of the whitest gum-dragon you can pick, put it into a jelly-pot,

just damp it with water, let it stand all night to steep; take as much double-refined sugar, pounded and sifted through a silk search, as will make it into a stiff paste: pound it well in a marble mortar; put a little fine hair powder to it, while pounding it, till you have it quite stiff and smooth: roll it out very thin, and cut it into any shapes you fancy; or cast it off a mould for the purpose, if you have one.

OF PIES.

Pigeon Pie.

Clean and wash the pigeons, season them with pepper, salt, and a little butter rolled in flour: fill the dish with the pigeons, and lay hard boiled eggs into the dish; you may put pieces of beef steaks at the bottom of the dish; add a little mushroom ketchup: cover with puff paste, and bake it in a moderate oven; all pies should be baked in a moderate oven, else the paste will be done before the meat. Observe to stick the feet of the pigeons in different parts of the paste.

Chicken Pie.

If the chickens are small, truss them as you do pigeons: season with a little pepper and salt, and a little butter rolled in flour: put them into the dish: lay in a few slices

of bacon ham, and some hard-boiled eggs, pour in a little ketchup and a little soup: cover it with a puff paste.

Another Way.

Cut up the chickens in quarters: skin them, but keep the breast whole: dip them in the yolks of eggs, and have crumbs of bread, with some minced parsley, pepper and salt: mix them together, roll them into it, put them into the dish. Some like a few slices of bacon ham, but they are the better of a few hard-boiled eggs; pour some gravy into the dish: cover it with a puff paste.

Macaroni Pie.

Prepare the chickens as in the former receipt; strew a little white pepper and salt over them, but do not roll them in crumbs of bread; stew some macaroni till it is very tender, the grate of nutmeg, a little beat mace and a little white pepper and salt; mix it up with a pint (mutchkin) of sweet cream; lay a row of the chickens in the bottom of the dish, then a row of the macaroni and cream; so continue, with a row of each, till the dish is full. Pour in a little veal gravy: cover it up with a puff paste.

Giblet Pie.

Wash and clean the giblets: stew them

till tender : season with a little pepper and salt : put them neatly into the dish, and pour the gravy over them, with a little ketchup : cover it with a puff paste.

Partridge Pie.

Pick and clean the partridges very well ; truss them ; season pretty high with pepper and salt ; pour in a little gravy, and a little ketchup ; you may put hard-boiled eggs if you choose ; cover it with a good thick paste, as all large birds take a good while in the oven. Skin the heads and stick them in form all round the dish.

Moorfowl Pie.

Do it the same as the above ; and you may add a glass of port wine in the sauce if you choose.

Hare Pie.

Cut up the hare into small pieces ; season with pepper and salt ; observe to save the blood ; fill the dish, and pour in a little of the blood ; dust a little flour over it ; cover it with a good paste ; put a top on the paste that will lift off when it comes out of the oven ; have a little gravy boiling with a little port wine in it ; pour it in, and put on the top again ; send it to table.

Venison Pasty.

Take the back ribs, breast or any part of

the venison you choose; cut it into handsome pieces; lay it for a little into port wine: season with pepper and salt; put it into the dish, pour some good gravy over it; you may make it from the bones of the venison. Cover it with a pie-crust paste, which you will find among the receipts for paste.

Mutton Pie.

Take it from the back ribs or jigget, where it is not too fat; mince down an onion very small, and a little parsley; strew a little in the bottom of the dish; dredge the steaks with pepper and salt, with a little parsley betwixt them, and a few pickles if you choose; cover it with puff or pie crust paste; observe, in all pies, to put a little gravy in the dish.

To make a Mutton Pie like Venison.

You may make mutton pass for venison, by steeping it in port wine, and following the same directions as for venison pasty.

To make a Beef Steak Pie.

Cut the steaks thin; flatten them with a rolling-pin; dredge them over with pepper, salt, and a little flour; roll them up, and fill the dish; you may mince a small quantity of onion, and throw over it, but do not use much of that unless it be the family's taste; pour in a little ketchup, and cover it as the other pies.

Veal Pie.

Cut some nice steaks from the solid part of the veal, the fillet is best; flatten them with a rolling pin; dip them in the yolk of an egg; dredge them over with crumbs of bread; season with a little white pepper and salt; roll them up, and fill the dish; pour in a little gravy; you may put in a few egg-balls if you choose. Cover it with a puff paste.

Lamb Pie.

Cut the back ribs into nice steaks; flatten them with a rolling-pin; dip in the yolk of an egg, and roll them in crumbs of bread, seasoned with white pepper and salt, and a little minced parsley; fill the dish and cover it with a puff paste.

Pork Pie.

Take the back ribs of pork, and cut it down into handsome steaks, season with pepper and salt, and a little sage rubbed down; fill the dish, and cover it with a puff paste.

Neat's Foot Pie.

Wash the feet well, scald, and take the hair off very clean; then throw them into cold water to blanch the blood from them; split up the foot to the first joint, a little above the small claws, and take it off at that joint; but observe to take off the

hooves first, wash them in warm water, and squeeze out all the blood from the veins ; put them into a pot of cold water ; let them boil softly till they are tender, and the meat will come easily off the bones ; take it off, and lay it on a clean plate to cool : then cut it down into handsome pieces ; season with white pepper and salt, a little beat mace or nutmeg : lay in a row of the meat and a few currants betwixt each row : fill the dish : pour in a little veal gravy, and the squeeze of a lemon : cover it with a puff paste. You may do a calf's foot pie in the same manner, or you may leave out the currants, if you do not like them.

Fish Pie.

Take some good large haddocks or codlings, as many as you think will fill the dish : gut and wash them clean, and throw some salt over them to make them firm : let them lie for two or three hours : skin and cut them up into pieces : rub down some crumbs of bread : season with white pepper and salt : have a little minced parsley among the crumbs of bread : dip each piece in the yolks of eggs : roll them in the crumbs of bread : lay them in the dish ; lay in a few hard boiled eggs ; pour in some good thick cream, or a piece of butter if you have no cream ; cover it with a puff paste.

Minced Pie.

Take two pounds of beef suet; take out all the skinny pieces, and mince it very small; clean and wash three pounds of currants, mince down four pounds of apples, half a pound of orange-peel, pound a quarter of an ounce of cloves, half an ounce of cinnamon, a very little ginger, two nutmegs grated, and a pound and a half of raw-sugar; mix these all well together; pour on half a pint (half a mutchkin) of brandy; put it close up in a can, take out what quantity you want for either large or small pies: it is not proper to make small minced pies in any thing but little patty-pans; or, for a large one, take a flat dish (asset,) line the bottom of the dish or patty-pans, then put in the meat, and have a cover ready cut, in any sort of figures to which your fancy leads you; water the edge of the bottoms round the outside of the meat; lay the cover on, glaze it with the yolk of an egg, and bake it in a moderate oven; be sure it is a fine puff paste for all sorts of minced pies.

Marrow Pasty.

If you have no marrow, take the finest beef suet you can get, mince it very small; then mince down some apples, rub down a little diet-loaf, or fine biscuit, mince some citron and orange-peel; some people put in

hard-boiled eggs, but it is as well without ; mix all these together ; season with nutmeg and cinnamon ; sweeten with half a pound of raw-sugar, and sprinkle a glass of brandy over it ; line the dish, and lay in the meat ; cut the top as you do the minced pie ; bake it in a moderate oven. This answers for a remove at the top of the table for a second course.

Apple Pie.

Take as many apples as will fill the dish ; pare, cut them in quarters, and take out the core ; pack them close in the dish ; sweeten with sugar ; for a common sized pie, it will take half a pound ; season with beaten mace, or the grate of a nutmeg ; a little marmalade, or any kind of sweet-meat you choose ; cover it with a puff-paste.

Gooseberry Pie.

Pick the gooseberries, fill the dish, and put plenty of sugar over it : Cover with a puff-paste.

Plumb Pie.

If white or green plumbs, put them in boiling water, to take off the skin : fill the dish, and put plenty of sugar over them ; cover with a puff-paste : If you want it open at the top, you must stew them with sugar, and let them be cold before you

put them into the dish, and bar them on the top.

Cherry Pie.

Pick as many cherries as will fill the dish; sweeten with sugar, and cover it with a puff-paste.

Currant Pie.

Do it the same way as the cherry pie.

Mixed Fruit Pie.

Take cherries, rasps and currants, sweeten, and cover them with puff-paste.

Damson Pie.

Take as many damsons as will fill the dish; sweeten, and cover them with a puff-paste.

To make Paste for Standing Pies.

Take two pounds of flour; put it on a clean table; melt six ounces of butter in a little water; break three eggs into the flour; make a hole in the middle of the flour, and pour the butter and water hot into it; put as much water as will make it into a stiff paste—you can hardly make it too stiff: then, with all your strength, work it till it be quite smooth: roll it out into a sheet about half an inch thick; take the dimensions of the bottom of the dish you mean the pie to stand on: cut out the bottom to

the pattern, and then the walls, about four or five inches deep: cut out the top or cover, and lay them on a sheet of paper, in a cool place, for half an hour. By this time it will be cool, and fit for making up: wet the inside of the bottom with the yolk of an egg, well beat up; then turn the walls of the pie on one edge on the bottom, and with one hand in the inside, and the other on the outside, fasten the walls well to the bottom, and fasten the joinings at the ends neatly; line the inside of the pie with tea-paper, and fill it with bran, raising the bran higher in the middle, to form the cover of a proper shape; lay paper on the bran, and then the cover; fasten it neatly to the side, and neatly pinch it round: Glaze it all over with the yolks of egg; then ornament the sides with festoons of flowers, or drapery, hanging loosely, and the top with leaves; glaze the ornaments with egg, and bake it in a quick oven, of a nice pale brown, till the crust is well baked; take it out, and, with a penknife, cut off the cover, turn out the bran, and take out the paper: This you can fill with veal, potted pigeons, game, or any thing you please, intermixing cold soup with it, and laying savoury jelly all over the top, (see *Savoury Jelly*, Chap. XII.) These pies are generally sent to table cold, but you may fill them with any thing dressed hot if you choose.

TARTS.

Apricot Tart.

Take ripe apricots, open them, take out the stones, break, and take out the kernels; put them and the kernels in a clean pan, with as much pounded lump sugar as you think will be sufficient, sprinkle a little water over them, let them simmer on a slow fire about ten minutes, turn them out; when cold, line a dish with puff-paste, cut out a belt, lay it aside, put in the apricots, run some nice strings, with a paste runner, bar it neatly, then lay on the belt neatly, edge it, or Vandyke it, glaze the belt with an egg beat up; bake it in a moderate oven.

Cherry Tart.

Stone as many cherries as you shall have occasion for; put them in a clean pan, with as much pounded lump sugar as will sweeten them, sprinkle a little water on them, let them simmer ten or fifteen minutes, turn them out, let them cool, line a dish with puff-paste, put in the cherries, bar it neatly, glaze with an egg, bake in a moderate oven: Serve it either hot or cold.

Raspberry Tart.

Simmer the raspberries with sugar, no

water, for about ten minutes, turn them out to cool, finish the tart as the preceding.

Grape Tart.

Stone the grapes, and simmer them in a little syrup; when cold, line the dish with puff-paste, put in the grapes, lay the belt round the edge of the dish, bake it, make a cut top, and lay on it after it comes out of the oven.

Mixed Fruit Tart.

Take currants, raspberries, and cherries; line a dish with puff-paste, put in some currants, then a little sifted sugar, then raspberries, a little more sugar, then the cherries: You may either bar it, or make a cut top of the same paste, glaze with egg, bake of a nice pale brown.

Apple Tart.

Pare and core as many apples as you shall want; stew them with as much sugar as will sweeten them, with a little water and a bit of fresh butter; when they have fallen to a pulp, drain them a little; when cold, season with either nutmeg, cinnamon, the grate of lemon, or a little marmalade, which ever is most convenient, or to your taste; line a dish with puff-paste; bar and finish as the apricot tart.

Apple Tart with a Custard.

Prepare the apples as in the preceding receipt; line a dish with puff paste, lay a belt round the edge of the dish, put in the apples, bake it, and when cold, make a nice custard and pour on it, serve it up, but no bars on it: You may make any little figures on the custard you fancy, with pounded cinnamon, if you choose.

Rhubarb Tart.

Take the rhubarb when in its season; peel it, cut it in pieces about an inch long, slantwise, stew it with a bit of butter in the bottom of the pan, and sugar to sweeten it, shut it up close on a slow fire, watch it, as it is not long in stewing, put no water to it, it will throw plenty of juice of itself; when done, turn it out to cool: Season as for apples, finish as an apple tart. It is a good substitute for apples, as at that time of the year apples are scarce, and not good.

Pear Tart.

Peel and quarter them, take out the seeds; stew them in water till better than half done, simmer them in syrup till done, and finish them as an apple tart.

Quince Tart.

Peel the quinces, when fully ripe, very thin; quarter them; take out the seeds; boil them in water, till tender; they will take a long time: When tender, slice them; simmer in syrup. Finish as the pears.

Plumb Tart.

If they are the large plumbs, split them, take out the stones: If small ones, or damsons, you must stew them in syrup; when cold, line the dish with puff-paste: Bar and finish as usual.

Green Gooseberry Tart.

Pick and wash the berries, put them in a stew-pan, with a bit of butter, as much sugar as will sweeten them, and water to prevent them from catching, simmer till done, drain them a little, and let them cool. Line a dish with puff-paste: Bar and finish as formerly directed.

Gooseberry Tart with a Custard.

Prepare the berries in the same manner as the preceding receipt; line a dish, lay a belt round the edge of it, put in the berries, make a nice thick custard; when the tart is cold, pour the custard on it. Serve it up.

Green Gooseberry Tart with Strawberry Jam.

Prepare the gooseberries as in the preceding receipt; line a dish with puff-paste, lay a belt of the same paste round the edge of the dish, put in the berries after sweetening to taste, bake it in a moderate oven of a nice colour. When done, let it stand till almost cold, mix some strawberry jam with good thick cream, pour it over the tart and serve it up. This will be found a very nice cooling tart.

Red Currant Tart.

Pick as many red currants as you think you shall have occasion for, mix some good raw sugar with them, put them in a clean stew-pan, sprinkle a very little water on them, stew them for a little on a slow fire; when cold, line a dish with puff-paste, belt it, and put in the fruit; bake in a moderate oven till of a nice pale brown, make a nice open cover to it, or bar it neatly before you put it in the oven.

Preserved Apple Tart.

Pare and core a dozen pippins, cut them into halves, if large into quarters, clarify a pound of lump sugar, when ready put in the apples, with some lemon-peel, a stick of cinnamon, and two or three cloves, let them simmer slowly an hour, line a dish

with puff-paste, lay the apples neatly in it, bake in a moderate oven till done. Cover it with a cut paste top.

To make Almond Puffs.

Roll a sheet of puff-paste rather thicker than a dollar, wet the edge with a little water, lay in a little sweetmeats of any kind, turn it over in the form of a small book, fasten it neatly round to keep in the fruit, glaze with white of egg. Strew some lump sugar and sugar candy, and some almonds minced, over them. Stick some preserves on them, such as preserved orange-peel, cucumbers, or French beans, cut in little dices, so as to vary the colour, bake them in a slow oven, as pale as you can till the paste is quite done, or they will fall flat and not look well.

To make Melcells.

Roll a sheet of puff-paste as directed in the preceding receipt, cut it into a square piece about eight inches square, glaze it all over with the whites of eggs, well beat up, strew lump sugar, and sugar candy roughly pounded all over it; divide it with a knife exactly through the middle, then cut it into stripes a little broader than your finger, lay a bit of any preserve in each piece, bake in a slow oven of a pale colour. These make nice dishes either for a second course or supper.

Paste Knots.

Take puff-paste, cut it into small pieces, put in each piece a preserved gooseberry, cherry, or a small quantity of jam; roll them into knots, or any fanciful shape you please; fry them in a pan of dripping of a nice pale brown, dish them with sifted sugar on them.

CHAP. IX.

PUDDINGS, &c.

Ratafia Pudding.

Rub down a large slice of stale bread; boil a pint (mutchkin) of cream or sweet milk, put the bread into a bason, and pour the milk over it, set a plate upon the top of the bason, pound two ounces of sweet almonds, with two or three bitter ones, and a little cold milk or cream, till they are quite smooth, mix it with the bread and cream; beat up six eggs till they are quite light, mix that with the bread and almonds, if you do not soak the bread in cream, you must take two ounces of sweet butter, and cream it; mix it in with the bread and almonds, season with a little beat cinnamon, the grate of a nutmeg, a glass of brandy;

butter a tin shape, pour in the ingredients, have a pan of boiling water ready; if the shape has a cover, tie it down with a tape, if not put a plate over, and set a weight upon it (but take care the water does not get into it;) have ready a kettle of boiling water, often adding a little to keep it at the same height (it will take an hour boiling;) lay a plate upon the mouth of the shape and turn it out, pour a caudle sauce over it, made thus: take a little sugar and cream and boil them; beat up the yolk of an egg, and add it to the boiling cream (but do not let it boil after the eggs is to it;) add a glass of white wine, pour it over the pudding, and serve it up hot.

Plumb Pudding.

Mince down three quarters of a pound of beef suet very fine; take a pound of currants clean washed, and half a pound of raisins stoned and minced; break down a pound of bread, boil as much milk as will soak up the bread and suet; put them into a bason, and pour the milk over them; beat up nine eggs (yolks and whites) with a whisk till they are very light; when the bread and milk is almost cold, mix all together with a quarter of a pound of fine flour, as much sugar, two ounces of orange-peel minced small, and a nutmeg grated, two glasses of brandy; butter a shape well that will hold it, pour it into the shape,

put on the cover and tie it down with a tape; set it in a pan of boiling water (it will take two hours and a half boiling;) observe, this is for a large pudding, but you may take the articles for a small one in proportion; make the caudle sauce as in the above receipt.

Marrow Pudding.

Take half a pound of marrow, or if you have no marrow, take as much good beef suet minced small; rub down about half a pound of the crumbs of bread, put the marrow and bread into a bason, and pour a pint (mutchkin) of boiling cream or milk over it, cover it over with a plate, and let it stand till almost cold; beat up six eggs very light, mix them into it with a small quantity of beat cinnamon, a nutmeg, a spoonful of smooth marmalade, and a quarter of a pound of fine sugar, mix altogether with a glass of brandy: butter a shape, and pour it in (an hour will boil it): or you may bake it if you choose.

Plain Bread Pudding.

Boil a pint (mutchkin) of milk, rub down half a pound of bread, pour the milk over it, cover it; in the meantime beat up six eggs, and a quarter of a pound of sugar, mix all together, season with a little cinnamon and a glass of brandy. You may bake or boil it as you choose.

Orange Pudding.

Soak two butter biscuits into a pint (mutchkin) of cream, with half a pound of marrow, or good beef suet; beat up the yolks of ten eggs, break the bread and marrow well with the back of a spoon; mix in six ounces of sugar, grate the rind of two bitter oranges, a spoonful of smooth marmalade, a little pounded cinnamon, and a glass of brandy; mix all together, line a dish with puff paste, pour in the ingredients, and bake it in a moderate oven.

Note.—You may leave out the rind of the bitter orange and the smooth marmalade, and put in some lemon grate; this is called a lemon pudding.

Whole Rice Pudding.

Swell a quarter of a pound of whole rice, with a pint (mutchkin) of sweet milk, beat up five eggs, mix altogether with a quarter of a pound of sugar and a little cinnamon, butter a dish and pour in the ingredients; you may add a glass of wine or brandy if you choose; half an hour will bake it.

Ground Rice Pudding.

Take a quarter of a pound of ground rice, break it with a little cold milk, have a little boiling milk ready, and mix altogether; return it into the pan to thicken a little, but do not let it boil, stir all the time, mix in a

quarter of a pound of sugar, beat up six eggs, leaving out two of the whites, till they are quite light and white. When the rice is almost cold mix all together, with a glass of wine or brandy; butter the dish and pour it in; about half an hour will bake it.

Sage Pudding.

Wash it well, soak it in a pint (mutchkin) of boiling milk, till tender; beat up five eggs, cream two ounces of butter, season with a little cinnamon or nutmeg, and a glass of white wine. If the pudding be for a sick person or children, put no butter into it. Butter a dish, and bake it as the rice puddings.

Millet Pudding.

Do it the same way as the sage pudding.

Ipswich Pudding.

Steep a quarter of a pound of the crumbs of bread in a pint and a half (mutchkin and a half) of cream; then blanch and beat a quarter of a pound of sweet almonds, and two or three bitter, with a little milk or cream to keep them from oiling; beat up the yolks of eight eggs, leaving out the whites of four, mix all together, adding a quarter of a pound of white sugar, cream as much butter, mix all together. Line the bottom of the dish, and pour it into it; half an hour will bake it.

Carrot Pudding.

Crumb some bread, and soak it in a quart (chopin) of boiling milk, pour it into a bason and lay a plate over it; let it stand till cold, then grate in two or three large carrots, beat up eight eggs, put it in with the other ingredients, with three quarters of a pound of butter creamed; grate in a little nutmeg, and sweeten it to your taste; line the dish and pour it into it; bake it the same as the Ipswich pudding.

Apple Pudding.

Take twelve middle-sized apples; pare, quarter, and core them, put them into a sauce-pan, with four or five spoonfuls of water, boil them till they are smooth and thick, then beat them well, stir in a quarter of a pound of butter, half a pound of loaf sugar, the grate of a lemon and the juice of two, a little cinnamon, the yolks of eight eggs beat fine, stir in a gill of good cream, mix all well together, bake it in a moderate oven; when it is near done, throw over it some beat loaf sugar. You may line a dish or shape, and bake it as the other puddings.

An Apple Pudding another way.

Grate down a slice of stale bread, grate six large apples, beat up six eggs, leaving out four of the whites, the grate of a lemon;

mix altogether with sugar to taste, and a glass of brandy, or white wine, line a dish with puff paste, and bake it in a moderate oven; half an hour will bake it.

Custard Pudding.

Beat up the yolks of nine eggs, boil a pint and a half (mutchkin and a half) of cream with six ounces of beat sugar, a stick or two of cinnamon, mix it in with the eggs, with a tea-spoonful of salt, strain it through a search; you may beat two ounces of blanched almonds, with about six bitter ones, in a mortar, with a little cream, and add it to them, butter a dish, and bake it in a slow oven. If you want a boiled custard, you must leave out the almonds, and add two table spoonfuls of flour, mixed with a little cold cream.

Batter Pudding.

Beat up six eggs, boil a pint (mutchkin) of milk, take a little of the cold milk and mix it with half a pound of flour, pour in the boiling milk with a quarter of a pound of sugar: you may take two ounces of butter and cream it, mix altogether with a little salt, butter a shape and pour it into it, cover it up, set it into a pan of boiling water, and keep the pan always full of water: it will take an hour and a half boiling.

Bread and Butter Pudding.

Take the inside of two penny loaves : cut them into thin slices, as you do for bread and butter ; spread each piece over with fresh butter ; beat up seven eggs ; leave out four of the whites ; boil a pint (mutchkin) of cream ; mix it in with the eggs : have a quarter of a pound of currants washed and cleaned : mix in a little cinnamon with the milk and eggs ; then butter a dish or pudding shape ; lay in a row of the bread and butter ; throw on a few currants, two or three table-spoonfuls of the cream and eggs ; another row of the bread and butter, currants, and a little of the cream and eggs ; so continue until the dish is full ; pour the remainder of the cream over it, and bake in a moderate oven ; it will take an hour.

To make a Muffin Pudding.

Butter a pudding mould with cold butter pretty thick, all over the bottom and sides ; take some good raisins, pick them from the stalks, and throw them in hot water to swell ; if they are large, stone and cut them in two or three pieces each ; lay them in a chain round the bottom, and form a star in the middle : then form festoons round the sides ; if there is sufficient butter, the raisins will easily stick in any figure you may place them ; this done, if you have not

muffins, French rolls or a fine French loaf will answer equally well ; cut a slice about a quarter of an inch thick to fit the bottom carefully, lay it in not to move the garnish ; cut slices the same thickness, and fit them round the sides ; fill up the middle with slices of bread, and a few currants betwixt each row until it is full, sprinkle a glass of brandy over it, and set it in a cool place ; make a custard thus : beat up six eggs, leaving out two of the whites ; boil a pint and half (mutchkin and half) of sweet milk, with about two ounces of sugar, a few bitter almonds, lemon-peel, and a stick of cinnamon ; let it stand till almost cold ; pour it to the eggs and mix them together ; stir till cold ; pour it carefully on the pudding until the mould is full ; it will soak up the custard, therefore add a little more as it sinks : it should stand in a cool place, at least an hour before it is boiled, so that the custard may be well soaked through the bread. A steam-pan is the best to boil it in ; if you have not one, a pan of boiling water will do with a cover on the pudding, taking care the water does not boil into it ; it will take an hour boiling ; when done, take it out and let it stand a few minutes, carefully loosen it round the sides, lay the dish you are to serve it up in on it, and turn it over, give it a gentle shake, and lift off the mould : you will find the raisins in the same figure you placed them, if properly

managed. Make a sauce thus : beat a little fresh butter very thin, sweeten to taste with a little white wine and squeeze of lemon, give it a boil, and pour part round the pudding, the rest send up in a sauce-boat.

To make a Hunter's Pudding.

Take half a pound of fine flour, quarter of a pound of beef-suet finely minced, a quarter of a pound of cleaned currants, a tea-spoonful of salt, two ounces of sugar, add as much warm milk to it as will make it into a light dough, wet and flour a cloth, tie it up and boil it about two hours : turn it out of the cloth, have a little beat butter, a little sugar, and the squeeze of a lemon, give it a heat on the fire, pour it over it, and serve it up. Observe, there are no eggs used in this pudding.

Cheese Curd Pudding.

Yearn two quarts (one pint) of milk : press, and take all the whey from it : then strain it through a cloth : break it in a mortar : drop in the yolk of an egg : continue working it, and every now and then drop in another egg, until you have in five : rub down a small slice of bread, four ounces of loaf sugar, beat and sifted, cream four ounces of butter ; whisk up the whites of the eggs, mix these into the mortar, then put in the butter, and work all together ; line a dish with puff-paste, pour it into it,

put a belt round the edge of the dish, and bake it in a moderate oven.

Suet Pudding.

Mince down half a pound of suet ; beat up five eggs ; boil a pint (mutchkin) of milk ; leave out as much as you think will do to break the flour : mix up three-quarters of a pound of fine flour with a little of the cold milk ; mix in the boiling milk, suet and eggs, with a little salt : wet a cloth, and dust a little flour over it ; lay the cloth in the inside of a basin, and pour it into it. You may plump a quarter of a pound of currants, and put them into it, if you choose : tie it up, and boil it in plenty of water. This pudding does best boiled in a cloth.

Apple Dumpling.

Pare and core a dozen of apples : take a pound of flour, and half as much butter ; rub the butter into the flour, till it is all in crumbs, then wet it with a little boiling milk ; mix in a little salt ; work it up into a paste ; take a small piece off it, and roll the rest out into a sheet ; wet a cloth, and dredge it over with flour ; lay the sheet of paste upon it, then lay on the apples and sugar, with a little cinnamon ; roll out the small piece thin, and lay it on the top ; wet the under piece, round the side, and join it to the other ; tie it tight up, and boil it in

plenty of water ; it will take two hours ; always keep plenty of water in the pan.

Black Currant Dumpling.

Make the paste the same as you do for the apple dumpling, but roll it longer one way than the other ; take some black currant-jam, and spread it over, but do not let it come near the edge ; wet the edges of the paste, and roll it up like a collar ; tie it in a cloth, and boil in plenty of water ; an hour will boil it. When done, take off the cloth, and cut it crossways into four ; turn it with the cut side uppermost, and lay it neatly into the dish : you may make it of damson-jam, raspberry-jam, or any other sweetmeat you choose.

Suet Dumpling.

Mince three-quarters of a pound of beef-suet : mix it up with a pound of flour, and a little salt : wet it with a little boiling milk ; work it up into the form of a pound of butter ; tie it in a cloth ; it will take an hour and a half to boil. You may send it up whole, or cut it as in the above receipt.

CHAP. X.

ON FRITTERS, &c.

Apple Fritters in Slices.

PARE and core six nice apples, and cut them in slices about the thickness of a crown piece; prepare the batter thus: beat up two eggs, leaving out one white, with a little sugar; pour in a little milk or cream: stir in a good handful of flour, then a little more milk, and another handful of flour, till it is a pretty thick batter; season with a little grated lemon and a little brandy; have a pan of boiling dripping ready; take a fork and dip each piece into the batter, and quickly into the boiling dripping; fry them of a fine brown: when done, lay them on the back of a search to drain, and keep hot till they are done; dish, and throw sifted sugar over them.

Rules to be observed in Frying.

The most particular part in frying is, to know when the dripping is in proper state for that purpose: after it is boiled for a few minutes, throw in a little parsley or a little

batter, if it swims on the top, and boils rapidly, it has strength to fry any thing.

Apple Fritters whole.

Pare and core as many apples as you want: if the oven be hot, set the apples into little patty-pans, and let them stand till they are quite done, take them out, and prepare the batter as in the former receipt, roll them all over in the batter, and fry them as the former, serve them up hot, with sifted sugar over them.

Note.—You may boil the apples, if the oven is not hot, taking care they do not burst, lay them on a plate to cool, throw pounded cinnamon and grated nutmeg over them, and fry in batter, as above.

Currant Fritters.

Prepare the batter as in the former receipt, wash and clean half a pound of currants, and dry them well, mix with the batter, and fry them by spoonfuls, as the apple fritters.

Spanish Fritters.

Boil a pint (mutchkin) of milk with a little cinnamon and sugar, leaving out a little of the milk to mix up the flour: take two good handfuls of flour, and break it with the cold milk, add the boiling milk carefully to it, strain it through a hair search, and return it into the pan, set it on a slow fire, stir it till it be quite thick, but

take care it does not set to the bottom, put a little of it into a mortar, drop in one egg, and work it well; so continue working in a little of the batter, and another egg, until you have got in five, keeping out three whites, have the dripping ready boiling as for the other fritters; be sure that the batter is very thick; have some large plumbs ready, fill a tea-cup half full of the batter, then put in a plumb, and a little more of the batter on it with a spoon; quickly scoop it out of the cup into the boiling dripping, and it will form itself round; fry as many as you choose for a dish. This makes a neat corner dish at supper.

Another way to make Fritters.

Mince half a dozen large apples small, beat up three eggs, mix in a handful of flour, add a little milk and sugar, with a little more flour, and make the batter pretty thick, mix in the apples, with a little cinnamon; you may add a little finely minced suet if you choose; put a little fresh butter into the pan; when it is ready, drop them into the pan, about the size of a flounder, as they are required to be flat, fry them of a fine brown, dish and throw a little sifted sugar over them. This fritter is quicker made than the others, and answers for a family dinner.

To make French Pan-Cakes.

Take the whites of twelve eggs, and beat them up to a snow, take three of the yolks, and beat them up with a little fine sugar, till they are very light, mix in two table spoonfuls of flour and a glass of brandy, gently mix in the whites with a gill of good thick cream, rub the frying-pan with a little butter, and let it melt over the fire; when the frying-pan is hot, wipe it out with a dry cloth, pour in a small quantity of the batter, give it a gentle heat, and have the fire clear in the front, hold it to the fire, it will rise and draw towards it; with a knife loosen it at the upper end of the frying-pan, and turn it over: have a hot dish ready, roll it up like a collar, and turn it on to the dish: have a piece of butter in a cloth, and rub the frying-pan each time with it, pouring in a small quantity each time, but observe that they must be of a very pale yellow, and do them as quick as possible.

English Pan-Cakes.

Take six eggs, yolks and whites, drop the yolks into a bowl, and the whites into a plate, beat up the yolks with a little sifted sugar, and mix in a gill of good cream; beat up the whites with a knife, till they are fine and light: add a quarter of a pound of flour to the yolks, mix in the whites, have a good clear fire ready, put a little

fresh butter into the frying-pan, and when it froths, pour in a breakfast cupful of the batter, keep shaking the pan for a little; with a knife, loosen it round the sides, give it a shake, turn it over, and give it the same time on the other side; have a hot dish ready, and turn it over. Do the remainder the same way, and throw sifted sugar over them; send them up hot.

To make Ramiquins.

Take five eggs, leaving out three whites; in the mean time, have half a slice of bread soaked in a tea-cupful of cream, two ounces of butter, and six ounces of Parmesan or Cheshire cheese, beat all these well in a mortar with the bread and cream, make as many small paper frames as will hold the stuff, pour it into them, not too full, bake them in a moderate oven.

Note.—This makes a pretty second course dish.

To make an Omelet.

Drop eight eggs into a bowl, yolks and whites, beat these up, but not too much, season with white pepper and salt, a tea-cupful of cream, a shalot, some parsley, a little bacon ham, all shred fine; mix them with the eggs: if you have not an omelet pan, put a good piece of butter into a frying-pan; when the butter froths pour in the omelet, and keep moving it over a slow fire till it becomes

brown on the under side; hold the other side before the fire to fasten, and double it over, and put it on the dish; make a little brown sauce, sharpened with lemon and a glass of wine, pour it under the omelet, and serve it up hot; this will answer to go opposite to the ramiquins at a second course. You may make half that quantity if you choose.

To make Patties.

Make some good puff-paste, and line the patty-pans, take a little flour and a little water, and mix together into a stiff paste, make it up into little balls, about the size of the yolk of an egg, put one of them into each of the patties, cut out a top and cover it in, glaze it with the yolk of an egg, and bake them of a nice brown; when done, take them out, lift off the tops, and take out the balls of paste, and fill them with patty meat, made thus: Take the white meat of fowl, turkey, veal, or any white meat, take out any stringy parts from it, and mince it down small; put it into a sauce-pan, with a little pepper and salt, and some soup, with a few crumbs of bread, let it stew for ten minutes, grate in a little nutmeg and a little Cayenne pepper, beat up the yolk of an egg, mix in a tea-cupful of cream, add it to the mince-meat, and give it a toss over the fire: Fill the patties, and send them up hot.

To make Oyster Patties.

Scald the oysters in their own liquor, strain and take off the beards, mince them down, but not very small, take a table-spoonful of soup, two table-spoonfuls of cream, a little white and Cayenne pepper, a very few crumbs of bread, put them in a saucepan, and give them a boil till they begin to look thick. Fill the patties, and send them up hot.

To make Rissoles.

Roll out a piece of puff-paste, and cut it square, or any form you choose: Mince some cold veal or fowl small with white pepper and salt, a very little cream, and the yolk of a raw egg; give it a gentle heat, but be sure not to overdo it with cream, and when cold wet the edge of the paste, and lay a table-spoonful of the mince-meat on it, turn it over and close it in well; glaze it over with the yolks of eggs; have a pan of boiling dripping, put them in, and fry them of a nice brown, take them out, and lay them on the back of a sieve to drain and keep hot, till they are all done. Dish them neatly, and send them up hot.

To make a pretty Dish of Eggs.

Boil eight eggs in a good quantity of water, boil them quick till they are hard; take them out, and put them in cold water for a

few minutes, then carefully take off the shell; cut the white through to the yolk, but do not cut the yolk; open the white, and take out the yolks whole. Make a nice white fricassee, thus: Take half a pint (half a mutchkin) of good cream, a piece of butter rolled in flour; when it boils, put in the yolks; have a raw egg beat up with a little salt and the grate of nutmeg; and, before you dish, add it to the fricassee. Dish it, cut the whites into ringlets, and lay them round the dish, with a slice of beet-root into each of them, and serve it up.

To Poach Eggs with Spinage.

Take as many eggs as you think proper, have a stew-pan with boiling water, break the eggs one by one as quick as you can, holding your hand as near to the water as you can, to prevent breaking as you drop them in; if you have six or eight, the first will be ready to take out by the time you have dropped the last; take them out with an egg-slice; have some spinage ready dressed and dished; lay the eggs, after taking any of the loose part of the whites off, round the spinage, and one on the top; send them up hot.

Note.—You may send poached eggs up without spinage for supper, each egg in a silver table-spoon, neatly laid on the dish:

These are generally ate with pepper and vinegar.

CHAP. XI.

OF CAKES, &c.

To make a Rich Seed-Cake.

TAKE sixteen ounces of butter, put it into a brown earthen plate, cut the butter in pieces, set it on the fire till it begins to melt a little, then take it off, and stir it till it becomes like a cream; have ready one pound of lump sugar pounded and sifted, put the sugar to the butter, beat them well together till they are quite white and light. Then take eighteen eggs, divide the whites from the yolks; put the whites into a clean brass pan, and with a whisk beat them up to a strong froth; have ready a pound and a half of flour, sifted and dried before the fire, put the whites to the butter and sugar, and beat them well together; add the flour, mix it well; have ready three pounds of orange-peel cut small, half a pound of almonds blanched, and cut through the long way; put these in with an ounce of carraway-seeds, mix them all together; butter the seed-cake pans, and fill them about three

parts full ; strew some confected carraways on the top of them ; bake them in a moderate oven—about an hour will do them. Observe, no yolks are used to this cake.

To make a Plumb-Cake.

Take a pound and quarter of butter, cream it as above ; a pound and half of sifted sugar, beat them well together ; take the eighteen yolks that were left in making the seed-cake, with the addition of six eggs, yolks and whites, add them to the sugar and butter by degrees, keep beating them all the time, till they are quite light ; then have ready two pounds of flour, sifted and dried before the fire, three pounds of currants, clean washed and dried, one pound of orange-peel, cut small, half a pound of almonds blanched and cut, two ounces of carraway-seeds ; stir in the flour, then the currants, orange-peel, almonds, and seeds ; you may add a nutmeg or cinnamon as you choose ; butter the pans, and bake them in a moderate oven : an hour and half will do them.

To make a Pound Cake.

Take a pound of sifted sugar, and sixteen ounces of butter, cream it, and beat them well together ; take twelve eggs, yolks and whites, add them to the butter and sugar by degrees, beating them well all the time ; have ready a pound of flour, sifted

and dried before the fire, two ounces of carraway-seeds : when they are well beat and light, stir the flour and seeds well in them, butter the pan, and fill it about three parts full, bake it in a moderate oven ; an hour will bake it.

To make Diet Loaves.

Take a pound of lump sugar, sifted : take eighteen eggs, divide the yolks from the whites, put the whites into a clean brass pan, the yolks into a brown can ; add the sugar to the yolks, beat the sugar and the yolks well together, till they are white and light, put in the grate of a whole lemon ; have ready a pound of fine flour, sifted and dried before the fire ; then beat up the whites in the brass pan, till they are of a strong froth ; take a good piece of the whites upon the end of a whisk, and put to the yolks and sugar, stir them together, then put in the flour ; stir it carefully together, till it be mixed, but do not beat it ; when mixed, put the whole to the whites in the brass pan, and carefully stir all together, till the whites are well mixed, but do not beat them ; then fill the shapes about half full, or rather more ; half an hour in a moderate oven will bake them ; always beat the whites in a brass pan, as an earthen pan is apt to curdle or oil them.

Note.—Sponge cakes are done the same way, only they are put in smaller pans.

To make Queen Cakes.

Take one pound of butter, cream it, add a pound of lump sugar, sifted; beat them well together; then take eighteen eggs, divide the yolks from the whites, put the yolks to the sugar and butter by degrees, keep beating them all the while, then have ready one pound and quarter of fine flour, sifted, and dried before the fire, then beat up the whites to a strong froth; put the whites to the butter and sugar, then the flour, a few carraway-seeds, and half a pound of currants, clean washed and dried, the grate of a lemon; butter the queen cake pans, and fill them three parts full: bake them in a moderate oven till you see them of a fine pale brown: Turn them out of the pans while they are hot.

To make Shrewsbury Cakes.

Take a pound of sweet butter, cream it: then have double that weight of flour, sifted on a clean table, put a pound of sifted lump sugar to the butter, break three eggs into a bowl and beat them well together; make a hole in the middle of the flour, and put the whole to it, make it up into a dough; for variety divide it into three parts, put a handful of clean currants to one; some carraway-seeds to another, and half an ounce of pounded cinnamon to the third; by this means you have three different

kinds of cakes; the first we call Derby cakes; the second Shrewsbury cakes; and the third Cinnamon cakes: roll them out quite thin and prickle the paste all over, then cut them out with a small cutter such as you cut out small tarts with; bake them in a moderately warm oven, and when you see them of a pale brown, they are done; they turn crisp as they get cold.

To make Sugar-Biscuit.

Take eighteen eggs, divide the yolks from the whites: add two pounds of lump sugar, pounded and sifted, to the yolks, beat them well together; have ready two pounds of flour, sifted and dried before the fire; beat up the whites to a strong froth, put the whites to the yolks, beat them together, then stir in the flour till it be well mixed, with a handful of carraway seeds, and with a spoon drop them as round as you can on grey paper, about the size of a dollar; glaze them, by sifting pounded sugar on the top of them, before they go into the oven; bake them in a quick oven, and when they are of a light brown they are done; take them off the paper as soon as they come out of the oven.

To make Savoy Biscuits.

Make them the same way as the sugar-biscuit, only put half a pound of flour less to them, and drop in long biscuit like your

finger : bake them in a quick oven, and take them off the paper when hot.

To make Nassau Puffs.

Take six eggs, divide the yolks from the whites, put the yolks into a large basin, and with a wooden spoon beat them : put to them a table-spoonful of sifted sugar, three spoonfuls of flour, beat them well together : beat up the whites in a brass pan till they are of a very strong froth ; put the whites to the yolks, and very carefully mix them together, but take care you do not beat down the whites : then with a spoon drop eight of them on a half sheet of paper, about the size of a small tea-cup, and build them as high as you can ; with the rest of the stuff, drop eight flat ones the same size as the other, but quite flat : bake them in a moderately warm oven : when of a very pale brown, inclining to a yellow, they are done, as they are a very light thing.

Take them off the papers by slipping a knife under them, then take the flat ones, and spread some raspberry jam, or any other sweetmeats, on the under side of them : take one of the high ones, and put upon the jam : then, upon the top of it, stick some spots of red currant jelly, in different parts of it ; it has a very pretty appearance : and makes a handsome dish for a second course, or supper dish.

To make Meringles.

Take one pound of double refined sugar, pounded and sifted through a silk search; take the whites of eight eggs: put three into the sugar, the other five into a brass pan: then with a wooden spoon, beat the sugar for half an hour, till it is smooth, light, and white; you may squeeze a little of the juice of lemon into it; it will make it whiter, but do not overdo it: beat up the five whites very strong, till they will all hang to the whisk; put them to the sugar, and very carefully lift them over and over, till they are mixed: but be sure not to beat down the whites in mixing them: with a spoon, drop them on paper as near the size and shape of an egg as you can, and have some of the same sugar in a piece of muslin, and dust it on them like powder; they must be baked on grey paper, and the paper must be on a board, not on tins: the oven must be very cool, so that they remain as white as possible when they are done; they will take an hour in the oven. When ready, slip a knife under one of them: put a little of any sweetmeats you may have into it: then slip the knife under another of them, as near the same size as you can, and stick them together. This forms the meringle: so do till they are all done.

To make Short-Bread.

Take one pound of butter; melt it, but

be sure you do not let it boil, else it will oil: have double that weight of flour on a clean table; make a hole in the middle of it: put in half a pound of good raw sugar, and a quarter of a pound of candied orange-peel, cut very small, and a table-spoonful of carraway-seeds: pour the butter on them, and mix it up into a paste, saving a handful of flour to roll it out with: roll it out in square cakes, about three quarters of an inch thick, and edge it up as much like what you see in the shops as you can. Make some of them round and thin; edge it all round: throw some confected carraway, and some orange-peel cut small, on it: with a small round cutter, stamp it quite through the middle: and, with a knife, divide the outward part into eight pieces. These are what we call petticoat-tails, much used for tea-bread: bake them on grey paper, in a moderate oven, till they are of a fine light brown: take them out, and let them stand till they are cold, before you lift them.

To make Cheese-Cakes.

Blanch half a pound of almonds; dry them in a cloth; put them in a marble or stone mortar: put one egg to them, and pound them to a fine paste: put two more eggs to them: work them well: then put in a handful of sifted sugar, and the grate of a good lemon: continue working them; add four ounces of the crumb of a fine

loaf, rubbed very fine: then three more eggs: work them well: take eight ounces of sweet butter; cream it: add it to them, and work all together: have puff-paste ready before you begin to make up the stuff, and line two dozen of queen cake pans with it: then fill them about three parts full: cut some strings of puff-paste, and twist it on them in any figure you fancy: bake them in a moderate oven: half an hour will do them.

To make Curd Cheese Cakes.

Take about half a pound of cheese curd well squeezed from the whey: put it into a marble mortar: pound it till it is free from lumps; add one yolk of an egg to it; pound it well, adding the yolk of an egg at sundry times, until you have dropt in four; then put to it a quarter of a pound of the crumbs of a fine loaf, rubbed through a colander, with two more eggs, the grate of a whole lemon, and a glass of brandy, cream eight ounces of sweet butter in a bowl: stir into it about six ounces of pounded lump sugar; add this, with half the whites of the eggs beat to a froth; beat altogether about five minutes; line the pans with puff-paste, as in the preceding receipt; bake in a moderate oven.

To make Potatoe Cheese Cakes.

Take about half a pound of potatoes, new boiled; put them into a mortar, and

bruise them a little ; when almost cold, drop in an egg, yolk and white ; beat it well, dropping in an egg at intervals, until you have dropped four eggs, beating all the while ; then add a quarter of a pound of the crumbs of a fine loaf, rubbed through a colandar ; add two more eggs, cream six ounces of butter ; mix into it six ounces of pounded lump sugar ; add it to the mortar ; beat all well together ; season with grate of lemon ; line the pans with puff-paste, fill them about three parts full ; bake in a moderate oven, until of a nice brown colour.

To make Rice Cheese-Cake.

Take a quarter of a pound of ground rice, mix it in half a pint (half a mutchkin) of milk, set it on a slow fire, stirring it until it is quite thick ; when cold, put it into the mortar, with about a quarter of a pound of bread crumbs ; take six eggs, drop the whites on a clean plate, the yolks in the mortar ; beat them well ; cream six ounces of butter ; mix into it six ounces of pounded sugar ; with a knife beat up the whites to a strong froth ; add them to the mortar, with the butter and sugar ; season with the grate of a lemon ; and, when taken out of the mortar, stir in a handful of clean washed currants ; line the pans with puff-paste : finish as above.

To make Almond Biscuit.

Blanch one pound of sweet almonds ; dry them in a cloth : pound them in a marble or stone mortar, with the white of an egg, to prevent them from oiling ; pound them till they are of a smooth paste ; have ready two pounds of single refined sugar, pounded and sifted : add it to the almonds in the mortar : then the whites of more eggs to it, and pound it well together, till it is of a smooth stiff paste : with a squirt, made by the tinsmiths for the purpose, squeeze it through, and twirl it into various shapes, to your fancy : lay them on grey-paper and bake them in a moderate oven, till they are of a pale brown : when they will lift off the paper they are done. They turn hard as they become cold.

To make Ratafia Biscuit.

Take one pound of bitter almonds, blanch and dry them in a clean cloth ; pound them with the white of an egg to prevent their oiling ; have ready two pounds of single refined sugar, pounded and sifted : add this to the almonds, then put more whites of eggs to it, and work it well in the mortar : it must be of that consistence as just to drop from a spoon ; then take a spoonful, and, with the point of a knife push a bit off the end of a spoon, on grey paper, as round as you can, about the size of a

farthing ; bake them in a slow oven ; when they are of a pale brown, and will lift off the paper, they are done ; let them be cold before you take them off, which do by slipping a knife under them ; they should be kept in a dry place.

To make Buns.

For a peck bun, take eight pounds of fine flour, melt two pounds (sixteen ounces to the pound) of butter : put the flour into a large earthen-plate, make a hole in the middle of the flour, put in the butter, then water about blood warm, and half a pint (half a mutchkin) of good yeast ; and if it be fresh butter, a little salt ; mix it up into a very light dough ; set it before the fire to rise about an hour, while you are preparing other things ; then have ready eight pounds of clean currants, and four pounds of clean sun-raisins, one pound of orange-peel cut small, and half a pound of sweet almonds, blanched, and cut the long way ; two ounces of carraway seeds, one ounce of pounded cloves, and one ounce of pounded ginger ; throw a handful of flour on a clean table, put the dough on it, take one third of it, as near as you can, and put it back again into the plate, then spread the other two thirds of the dough into a large sheet on the table with your hands ; lay the whole of the currants and raisins on it, then throw the spices, almonds, and candied

orange-peel on them; then with all your strength, work the fruit and dough together, till they are well mixed; divide it into two or three as you please; if into three, divide the dough that you put back into the plate into three; take one of the pieces and roll it into a broad round sheet, and with a brush or bunch of feathers wet the sheet all over; next take one of the pieces of fruit, make it up into a round piece and lay it in the middle of the sheet of dough; gather it up all round till you have covered the whole fruit; have a sheet of grey paper, throw a handful of flour on it, turn the bun the other side uppermost, and lay it on the paper; then neatly press it down, till you have it in the form of a cheese, then prickle it all over the top. Bake them in a quick oven: this size will take about an hour; when they come out, wash them over with sugar and water.

To make Fine Gingerbread.

Take three pounds of treacle, one pound of butter, melt them together in a clean pan, with one pound of coarse raw sugar, then have ready three pounds of flour in a deep earthen pan, pour the treacle and butter to it, and with a large wooden spoon stir it, till you are sure it is well mixed: let it stand all night; stir in a penny worth of dissolved alum: the next day throw some flour on a clean table; put the gingerbread

dough on it, and have a quarter of a pound of pounded ginger, two ounces of Jamaica pepper, one ounce of carraway seeds, half a pound of candied orange-peel cut small; mix these well into it, with about half a pound more flour; make it up into square cakes: then have a clean tin, with sides to it, butter it, and pack in the cakes; it will take about an hour, in a moderate oven; when it comes out, glaze it over with sugar and water.

To make Gingerbread Nuts.

Take three pounds of treacle, melt a pound and a half of butter, four pounds of flour; put the flour on a clean table, make a hole in the middle and put in the treacle, with two pounds of raw sugar; then pour on the hot butter; take six ounces of pounded ginger, two ounces of Jamaica pepper pounded, two ounces of carraway seeds, six ounces of orange-peel, cut small, one ounce of cloves, pounded, put all these to it, and make it up into a dough; then roll it into small balls, butter the tins, and lay them at a small distance from each other in rows; bake them in a quick oven; when they will bear your finger on them they are done; let them stand till they cool a little, before you take them off the tin.

To make Rout Cakes.

Take the yolks of twelve eggs, beat them

in a bowl, take eight ounces of fresh butter; cream it, then put the eggs to it and beat them together; put eight ounces of lump sugar sifted to it, and beat them together; one ounce of carraway seeds, the grate of a lemon, and twelve ounces of flour; stir them well together; put it in a paper frame and spread it about an inch thick; bake it in a moderate oven; when done and cold, strip off the paper and ice it all over the side the paper was on; while the iceing is wet, cut the cake into diamonds or any other shape you please; then have ready some coloured sugar, and touch the edge whilst wet, and it will take on the sugar. This done, set them at a proper distance before the fire, and they will soon turn hard. Be careful not to put them too near, for fear of discolouring them.

Savoy Cake.

Put into an earthen pan a pound of sifted lump sugar, break into it the yolks of eighteen eggs, dividing the whites from them, which you put into a brass-pan; beat the yolks and sugar together constantly for half an hour; then with a whisk beat up the whites in the brass-pan to a strong snow; take a little of the whites on the end of the whisk, and add to the yolks and sugar; mix them very gently; then add one pound of flour, carefully mix, but do not beat it; when mixed, turn it into the

brass-pan to the whites, and carefully mix all together.

Take a cake-mould, either round or oval; if for the middle of the table, it must be round; butter the mould well with a brush; fill it about three parts full, bake in a slow oven; it will take an hour and a half; turn out whilst hot.

Note.—You may ice these cakes, if you choose; you have a direction for making the iceing in the following receipt.

To make Iceing for Cakes.

Take a pound of triple refined sugar, pound and sift it through a silk search, put it in a bowl, add the whites of three eggs, and the juice of half a small lemon; beat it with a wooden spoon continually for an hour, till it is of a beautiful white and light substance, so as just to run off the spoon; lift it with the spoon on the top of the cake, spreading it all over, it will run itself smooth; lift with a knife what runs from it all round the cake, till it has done running; set it a proper distance from the fire, to harden, often turning it; when hard, it is ready; you may make the iceing pink for change, if you choose, by mixing as much lake, finely pounded, into the iceing whilst beating; this colour you can purchase at any of the laboratories.

Note.—This iceing answers for a bride's

cake that requires iceing. You may ornament to fancy.

CHAP. XII.

JELLIES, CREAMS, &c.

To make Calves-Foot Jelly.

TAKE four calves feet; clean them and scald off the hair; put them in clean cold water to blanch them, then put them into a pot with clean cold water; let them boil, not too fast, till they are all dissolved from the bones; by this time the liquor will become a jelly. To know if it be strong enough, take a little in a saucer, and set it out to cool; if it be of a firm jelly, it is enough: Strain it through a search, and let it stand till cold, then carefully take all the fat or oil off it.

Take the fill of a Scotch pint (two quarts) of the stock. Observe not to take any of the sediment that falls to the bottom; put it into a clean brass pan: add to that quantity a mutchkin (pint) of good sherry wine, six eggs, the juice of three lemons, sugar to your taste, half an ounce of cinnamon: With a whisk beat all these well together, set it on the fire, and continue beating till

it be almost come to the boil, but be sure you leave off beating before it boil. As soon as you observe it is coming to the boil, lift it off, cover it with a cover or plate, and let it stand a few minutes, till it is fairly broke: Next, put it into a flannel bag; throw it up till you see it runs clear; then put it into the shapes or glasses as you choose.

To make Blancmange.

Take one ounce of isinglass; put it into a clean pan, with a mutchkin (pint) of milk: Let it simmer till it be quite dissolved, stirring it all the time, else it will set to the bottom of the pan; add one ounce of bitter almonds bruised, sugar to your taste, a little cinnamon, the paring of a lemon, and a mutchkin (pint) of good cream, let them boil a few minutes; strain it through a silk search or muslin cloth, stir it till it be almost cold, then put it into the shape. Observe to keep a little back at the bottom of the bowl, for fear of the sediment.

To make Orange Jelly.

Take twelve sweet or China oranges, and three large bitter or Seville oranges; grate the Seville; then take the juice of both, with the gratings, put it into a clean pan, with three quarters of a pound of lump sugar, one ounce of isinglass; let it simmer over a slow fire, constantly stirring it till

the isinglass is dissolved; strain it through a piece of muslin or a silk search, if you have one; next stir it till it is almost cold, put it into what shape you choose; let it stand till it is well fastened, and turn it out as you do calves feet jelly. Garnish with sliced oranges.

To make Italian Cheese.

Have ready a chopin (quart) of rich thick cream, take a large earthen-pan, squeeze the juice of four good sized lemons into it, with half a pound of lump sugar pounded and sifted; then put in the cream, and with a whisk continue beating it till it is quite thick, and hangs to the whisk; put it into the cheese-shape, or a small hair-search will do, by putting a fine muslin-cloth in the inside of it; let it stand to drain all night, and turn it out a quarter of an hour before it is wanted; garnish with sweetmeats to your fancy.

To make Custards.

Take three pints (three mutchkins) of good cream or milk, sugar to your taste, the yolks of twelve eggs, an ounce of sweet almonds, half an ounce of bitter almonds, blanched and pounded in a mortar till they are quite smooth; put in a little milk with them to keep them from oiling; boil up the cream with the sugar, almonds, and a piece of cinnamon; beat up the yolks with a

whisk, then add the cream to them, run all through a clean search, then put it into the pan again, and stir it over a moderate fire, till it thickens; but be sure not to let it come to the boil, else it will curdle; put it into cups or small glasses, or a large glass if you please. Garnish it on the top with a little beat cinnamon.

To make a Trifle.

Take a chopin (a quart) of good thick cream, with a little pounded lump sugar; whisk it up with a whisk; as the froth rises, lay it on the back of a search with a spoon to drain; continue to do so, till you think you have as much as will build on the trifle dish. Cut some diet-loaf, lay it in the dish or glass, some ratafia biscuit, some pounded sugar over it; pour on half a pint (half a mutchkin) of white wine, and you may add, if you please, any kind of preserves. When well drained, lay on the cream, and build it as high as you can. Garnish it with coloured nonpareils.

To make Gooseberry Fool.

Take two quarts (two chopins) of green gooseberries, put to them as much water as will cover them; put them on a slow fire till they are scalded to a pulp, work them through a search with the back of a spoon: To a quart (chopin) of the pulp, take six yolks of eggs well beat, and when the pulp

is hot, put in an ounce of fresh butter ; sweeten it to your taste, put in the eggs, and stir them over a gentle fire till they grow thick, then pour it into a trifle-dish or china bowl ; and when cold, serve it up.

Another way.

Take two quarts (two chopins) of green gooseberries, put to them as much water as will cover them ; put them on a slow fire till they are scalded to a pulp ; work them through a hair search with the back of a spoon : to a quart of the pulp take a pint (mutchkin) of good cream, when the pulp is cold, put the cream to it, and stir it well ; sweeten it to your taste ; add a little cinnamon or nutmeg ; serve it up in a trifle-dish.

To make Hartshorn Jelly.

Boil three quarters of a pound of hartshorn shavings in three quarts (three chopins) of water, over a slow fire, till it becomes a jelly ; this you will know by taking a little out in a saucer to cool ; strain it, let it stand till cold. With this stock make it as you do calves-feet jelly.

To make Savoury Jelly.

Take as much brown soup as you think you shall have occasion for : If it is to turn out of a shape, dissolve an ounce of isinglass in a little water, strain, and add it to

the soup: Break into it three eggs, yolks and whites, some whole black pepper, a few cloves, a little salt, and the squeeze of a lemon: whisk it all together, set it on the fire, and whisk till it is almost at the boil; take out the whisk, and as soon as it boils, draw it to one side of the fire, and let it break; put it through a flannel bag, as you do calves-feet jelly. (For Fowls in Jelly, see p. 49.)

To make Ice-Cream.

Take two chopins (quarts) of cream, one pound of strawberry or raspberry jam, mix all together, and work it through a hair search with the back of a spoon, have the freezer very clean, break the ice as small as eggs, put a little in the bottom of a stable bucket, then set the freezer in, put some ice round the freezer, throw a handful of salt on it, then more ice, then salt, till the bucket is full; take off the cover, and with your hand twirl round the freezer, and, as it freezes to the side, scrape it off into the middle, till it be all in a frozen state: when done, fill the moulds, or keep it in the freezer till it is wanted, and serve it up in jelly glasses: if you put it into moulds you must return it into the ice and cover it all over: when wanted, put the mould in milk warm water, and turn it out on the dish. Observe, the freezers and moulds are to be had at the pewterers.

To make Barley Sugar.

Take two pounds of lump sugar, break it in small pieces, take a clean brass-pan, put in a pint (mutchkin) of water, drop in the white of an egg and whisk it well, put in the sugar, put it on the fire, and when melted, bring it to the boil; as soon as it boils, draw it to one side, so that it boils on one side of the pan, skim it till it be perfectly clarified, then set it on the fire and boil it down quick: in the mean time have a marble slab ready, rub it over with a piece of butter: to know when the sugar is at a proper height, dip the end of a spoon in cold water, then into the boiling sugar, and quickly into the cold water, if the sugar has gathered round the spoon, slip it off, and if it be hard, and crimps in your teeth, it is enough: take it off, and drop six or eight drops of the essence of lemon into it, pour it on the marble slab, and before it gets too cold, with a pair of large scissars cut it into long sticks, roll them on the slab, and lay them to cool; this do as quickly as possible, as it will get too cold for cutting; when done, keep it in a box, or in some place from the air, and it will keep a long time.

CHAP. XIII.

TO MAKE TABLETS.

Ginger Tablet.

CLARIFY the sugar, as directed for barley sugar, then boil it down, but not so high as for barley sugar; to know when it is candy high, dip the end of a spoon in cold water, then in the boiling sugar, and when it hangs to the spoon, ropy, take it off the fire; to two pounds of sugar, have half an ounce of the whitest ginger you can get, pounded and sifted, put it in the sugar and stir it, rubbing it well, and breaking all the knots with the back of the spoon against the side of the pan; when done, have the marble slab rubbed over with butter, pour it on it, and let it stand till quite cold, then score it into dice for ornament, but not too deep, cut it into square cakes, and lay it by in boxes.

Cinnamon Tablet.

Clarify the sugar, and boil it as above; observe the same rules as for ginger tablet, using the same quantity of pounded cassia in the place of ginger; when cold cut it into cakes, and put it up in boxes for use.

Peppermint Tablet.

For this tablet, observe the same rules for boiling the sugar, and when candy high take it off; for two pounds of sugar, allow a tea-spoonful of the oil of peppermint, give the pan a shake, and pour it on the slab, score and cut it into small cakes, and lay it by.

Lemon Tablet.

This tablet is made the same way, only use a tea-spoonful of the essence of lemon in place of the oil of peppermint.

Transparent Peppermint Drops.

Take a pound of the best triple refined sugar, pound and sift it through a silk search, put as much water to it as will wet the sugar, but be sure you do not overdo it with water; about a tea-spoonful of the oil of peppermint, stir it well into it. You should have a copper ladle, with a small spout, fill the ladle better than half full, hold it over a charcoal or clear fire till it boils for a minute or two, then with the end of a stick, that will fit the spout, push off the drops on clean sheet tins; when cold they will easily come off.

To make Chantillas or Ratafia Baskets.

Have a pound of ratafia biscuit, quite hard and crisp, for if soft they will not do;

if for one basket, boil down a pound of sugar to barley-sugar height, as directed for making barley-sugar; draw the pan to the side of the fire to keep warm, but not to boil, have a table set near you, with the ratafia drops ready, take any dish, round or oval, dip a ratafia biscuit into the sugar, quickly set it on its edge on the edge of the dish, and in a moment it will be fast; take another, dip that side in the sugar next the dish, and that side next the other biscuit, so that it fastens both to the dish and biscuit, continue all round the dish till you meet, choosing a proper sized biscuit to finish with; this done, begin another height, setting the biscuits exactly on each other, till you come round again, and so on till you are three stories round; look for the centre of the dish, and throw over an arch, two biscuits broad, this forms the handle of the basket; this done, have a nice trifle ready, the cake ready soaked in wine and sugar, the cream ready whipt and drained on the back of a search; put in the cake first carefully, and be sure do not touch the biscuit, then carefully with a spoon lift in the whipt cream, and build it handsomely, strew a little coloured sugar over it. With a little practice you might build a chantilla, after you are come three heights of biscuits; set up six pillars, of two biscuits broad, at equal distances, as high as you think you can with safety, then throw over

an arch, with single biscuits, from each of these pillars, terminating at the centre. When done, set a handsome motto figure on the dome of the temple, and one between each pillar, but observe to fill in the trifle before you set on the figures, which are done by dipping the figure in the barley sugar. This is much easier taught than described, and depends much on the person who executes it.

To Clarify Sugar.

If eight pounds weight, break it into small pieces; take a clean brass pan, put into it two quarts (two chopins) of clean water, drop in the white of two eggs; beat them well up with a whisk till it froths, put in the sugar, set it on the fire, and stir it all the time, till you see it coming to the boil, then leave off stirring; as soon as it begins to boil, draw it to one side of the fire, so that it boils on one side of the pan, (let it boil about ten minutes), and as you take it off, pour into it, just where it boils, a tea-cupful of cold water; take it off, and let it stand about five minutes; take off the scum, set it on the fire again, and let it boil on one side, taking the scum off as it rises, and you will find it will be as clear as amber; this method serves for every thing clarified sugar is wanted for; for sixteen pounds of sugar take the whites of two eggs, and so on in proportion, but if you

have less than eight pounds to clarify, it will always require one white of an egg. You may clarify raw sugar the same way.

Mock Ice Cream.

Take one ounce of isinglass, a quart (choppin) of new milk, dissolve it on a slow fire, stirring all the time, till it is perfectly dissolved, take it off, add a pint of good cream; by this time it will be cold enough to receive the fruit; take four spoonfuls of raspberry, or strawberry jam, mix and pass it through a search, then through a lawn search, pound a little lake in a tea-cup till very fine powder, put a few drops of water to it, fill up the cup with milk, stir it, and add as much to the mock ice as will bring it to the colour you wish it, passing it through a piece of muslin; stir with a spoon till it is quite cold, or the isinglass will settle to the bottom; pour it into any jelly mould you please, keeping back the sediment, let it stand till the next day; half an hour before dinner loosen the sides all round the shape, turn it on the dish, give it a shake and it will come out without warm water, as warm water takes off the beautiful gloss.

To make Mock Ice Cream another way.

Dissolve an ounce of isinglass in a pint (mutchkin) of milk, boil a beet-root, and squeeze as much of the juice of it into the milk and isinglass as will make it of a fine

pink colour, sweeten it to taste, strain it, and let it stand till cold; in the mean time take three or four table-spoonfuls of raspberry or strawberry jam, mix it into a tea-cupful of milk, pass it through a hair search, then take a pint (mutchkin) of good cream, and with a whisk beat it for about five minutes, then mix in the isinglass, cream, and fruit, beat altogether till it becomes of a thick substance, put it into a jelly mould, let it stand all night; when you turn it out loosen it round the edge, and it will turn out without warm water.

Sillabubs.

Take a pint (mutchkin), more or less, according to the quantity of sillabubs wanted, of good cream, add a little pounded lump sugar, whisk it up to a froth, take it off with a spoon as it rises, and lay it on the back of a search to drain; continue beating and taking off, till you have a sufficient quantity; in the mean time fill your glasses about one-third of any kind, or different kinds of jam, and a little white wine in each; when the cream is well drained fill them up with it and build them above the glass, and garnish them with coloured sugar to fancy.

Spanish Cream.

Dissolve an ounce of isinglass in a pint (mutchkin) of milk on a slow fire, stirring all the time, a little sugar, and the paring

of half a lemon, let it simmer till the isinglass is dissolved; add a pint (mutchkin) of good sweet cream; beat up the yolks of six eggs very well, strain the cream to the eggs, and stir it continually till almost cold, pour it gently into the mould, keeping back the sediment; the next day turn it out as directed for mock ice-cream.

Orange Cream.

Dissolve an ounce of isinglass in a pint (mutchkin) of water, and about six ounces of sugar, rubbing the sugar on the rhind of the oranges before you put it in; in the meantime, squeeze the juice of four or five good sweet oranges through a search to keep back the seeds; strain the isinglass to the orange juice, stir till it cools a little; add half a pint (half mutchkin) of good thick cream, and the yolks of four eggs, well beat; stir till cold, and put it into the mould; turn it out as directed for mock ice-cream.

Note.—You may make the above cream with lemons, for change; this will be called lemon cream.

A Custard in Imitation of a Hedge-Hog.

Make a nice almond custard, thus: take two ounces of sweet, and six bitter almonds, blanch, dry, and pound them in a mortar, with a table spoonful of milk to keep them from oiling, take them out and mix a pint

and half (mutchikin and half) of cream or milk, part of both with the almonds; beat up the yolks of eight, and the whites of four eggs; sweeten the cream and almonds to taste; strain the cream to the eggs, stir it a little; if you have not a hedge-hog shape, you may take a tin melon shape with a cover, butter it well with a brush, pour in the ingredients; if you have a steam boil it in it; if not, take a pan with boiling water, set a colander on the top of it, and set the shape in it; lay a cover over to keep in the steam; it will be done in about half an hour; when done, turn it out on the dish you mean to serve it up in. When cold, blanch some Jordan almonds, split them, and then cut them in narrow bits lengthwise; dip one end into the white of an egg beat up; dip the same end into coloured sugar, and the sugar will stick to it; set them on end on the custard in rows, some dipt in red and some in green sugar, till the custard be full.

Note.—This makes a very handsome dish if properly done; and for change, you may omit the almonds, and have clear calf-foot jelly in a flat table dish; just heat the dish a little, and turn the jelly upon the custard; garnish with spoonfuls of whipt cream round it, and a dot of red currant jelly on the top of each spoonful of cream.

Lemon Cream.

Take a quart (chopin) of good thick cream pounded lump sugar, and the juice of two lemons, and the grate of one; work it with a whisk in a large earthen pan, till it becomes of a thick consistence; let it stand for an hour; then carefully lift off the top of it with a tea-saucer, leaving the whey at the bottom, fill your dish neatly. Garnish with any nice preserves you think proper.

Raspberry Cream.

Take a quart (chopin) of sweet cream, two ounces of pounded lump sugar, whisk it, and as the froth rises, take it off, and lay it on the back of a search to drain; then take the cream that was left in the vessel you whipt it in, and the cream that has drained through the search, mix in half a pound of raspberry jam; pass it through a search, pressing it through with a spoon; whisk it as strong as you can, taking it off as it rises; put this into the dish you mean to serve it in; as you take it off, lay the other on the top of it; and garnish with coloured nonpareils to your taste.

*To make coloured Sugar (Nonpareils),
for Garnishing Creams.*

When you are pounding lump sugar, sift it through a hair search, you must then have

another search, which is a degree coarser; put what sugar is left in the search into the coarser one, and what will sift through it is the nonpareils, when you have as many as you want of these, which you may save from time to time, take one half of it and put it into a bowl; take a little of the powder of *lake*, and stir it dry into it; dip your hand in cold water, and sprinkle amongst the sugar in the bowl, stir it about till you have completely damped it, but not too wet; lay it on a sheet of paper before the fire, often stirring it as it dries, to make it separate: when dry it is ready, and of a nice pink colour.

Note.—You make the green nonpareils, the same way by taking the other half of the sugar, putting as much of the powder of *mineral green* into it, and observing the same rules; these you will find of a beautiful green when dry; with these two colours, you may garnish any creams or cakes you please.

To make Artificial Fruit.

Dissolve an ounce of isinglass in a pint and half (mutchkin and half) of water, six ounces of double refined sugar, squeeze in the juice of three lemons; when the isinglass is dissolved, strain it; colour some of it with red currant jelly and a little ground lake, which makes it a pink, strain it through a muslin cloth; colour some with

yolks of eggs, this will be yellow ; boil two handfuls of spinage, squeeze all the water out of it, put it into a thin muslin cloth, press it to extract the green juice out of it, mix it with the remainder of the dissolved isinglass ; this will make a good green ; when almost cold and beginning to jelly, mix a little of the green and red together in a peach mould, or if you have them not, you may take an egg-cup or wine glass, put all yellow on one side, let it stand till cold, you must endeavour to make them resemble fruit as much as you can, else you may make them all yellow, and paint them after they are turned out, to resemble a peach, these you may make dishes of by cutting leaves to resemble the fruit you wish, and neatly placing them round the dish and betwixt the fruit. If you wish to put any of these fruits into clear calves-foot jelly, you must do it as follows :

Fill the jelly-shape about two or three inches up ; then let it stand till it be cold and well fastened, lay in the fruit neatly, with the nicest side downwards ; fill up the mould with jelly, but observe it must be as cold as not to melt the fruit or jelly already in the mould ; when cold and well fastened, dip the mould in warm water, and turn it out on the dish you intend to serve it in ; if the jelly is nice and clear, it will have a very pretty effect.

Note.—You may make a hen's nest, by

blowing four eggs at one end, and filling them with white blanchmange, and laying them in the jelly shape as above directed, with artificial straws laid above them, made of the rind of lemons cut into straws, this has a very good effect if neatly done.

To make a Rich Trifle with a Custard.

Lay a quarter of a pound of ratafia biscuit, and a little diet loaf cut, in the bottom of the trifle-dish, some sifted lump sugar on it, sprinkle half a pint (half mutchkin) of white wine over it; make a rich custard, and pour over the cake, whip up as much cream and drain it well; when the custard is cold, build the whipt cream neatly on it; garnish with ratafia biscuits neatly set on their edge round the trifle-dish: you may stick a sprig of myrtle on the top, or any thing you think will have a good effect.

Snow Balls of Eggs.

Boil a quart (chopin) of sweet cream, with a piece of cinnamon, a little lump sugar, lemon-peel, and salt, boil it until it is reduced to nearly one-half, then take out the lemon-peel and cinnamon, break eight eggs, keeping the yolks and whites separate, beat the whites to a strong froth or snow; put this to the cream whilst boiling, with a spoon, about the size of a walnut, turning them until they fasten, but do not drop too

many at a time ; take them out as done, and drain them, lay them on the dish, then mix the yolks with the cream, stirring it over the fire, without boiling, or it will curdle ; let it stand until cold, stirring it frequently ; serve it upon the snow balls.

Snow Balls with Apples.

Pare and core six large handsome apples, set them into patty-pans, and roast them in the oven until done, then take them out, and let them stand until cold, make an iceing as for cakes ; set the apples on one end on a piece of paper, sprinkle a little beat cinnamon over them, then cover them all over with the iceing separately, let them stand before a fire, frequently turning them till the iceing is hard ; dish and garnish them with any preserves, or dish them on green leaves, garnished with flowers.

To make a Handsome Dish of Cream.

In the first place, make a good custard, pour it into a trifle-dish : in the meantime, whip some cream, and drain some on the back of a search, then colour the rest of a pink with the powder of lake, whip it, and lay it by the side of the white to drain, but have the greatest quantity white ; build the white on the trifle-dish, raise it high in the middle, then lay the pink in spoonfuls neatly round the outside, with small spoonfuls across from one side to the other, crossing

it again, so as to divide it in four quarters ; lay a thin slice of preserved cucumbers on the white part of each quarter. This makes a very handsome dish for the middle at dinner, if in a round trifle-dish, or for any part of the table in an oval one for a ball supper.

CHAP. XIV.

OF PRESERVING.

To Preserve Large Green Cucumbers.

MAKE a pickle of cold salt and water, strong enough to make an egg swim, put them in to it, let them lie in it twenty-four hours ; take them out, and put them in cold fresh water, in a deep earthen jar, set them by the side of the fire, so as to bring the water better than blood warm, turning the jar sometimes ; let them remain in it till they have lost all their colour ; take a clean brass pan that will hold them, pour as much vinegar and water (an equal quantity of each) over them as will cover them, lay on them five or six green savoy blades, set them on a moderate fire, with a cover on them, and a weight to keep them under the vinegar ;

when they come to the boil, look at them, and push down any of them that may be above the vinegar; let them boil slowly till they are all of a fine green; take them out, lay them on a sieve to drain; then take a penknife, and cut a small piece out of the hollow or worst side of the cucumber, and scoop out the seed; stuff them with lemon-peel, some whole ginger, a few cloves, cinnamon, and sliced nutmeg; put on the piece you cut out, and tie it fast on with a thread; do them all the same way, taking care to keep the same pieces to each cucumber you cut out (for each large cucumber, allow one pound of lump sugar): take a clean brass pan, put in half a mutchkin (half a pint) of water to each pound of sugar; drop into the water the whites of two eggs; whisk the eggs and water well together: then break down the sugar, and put it into the water: set it on the fire, stir till you see it coming to the boil, when it begins to boil, draw it to one side, so that it may boil on one side of the pan: let it boil a quarter of an hour, take it off, and let it stand five minutes; take off the scum, set it on again, always let it boil on one side of the pan, skim it till it is quite clear; lay the cucumbers in a jar that will hold them to lie their full length, and pour the boiling sugar over them; cover them over with a cloth three or four fold; let them stand two or three days, pour off the sugar, and boil it up again; pour it hot on

them again ; in three or four days, put the sugar and cucumbers altogether in the pan, and bring them to the boil : let them boil about ten minutes, take out the cucumbers, put them in the jar ; let the sugar boil till candy height, then pour it on, and cover them up : this you may repeat in about eight days, and by that time the cucumbers will be preserved ; but always take care they are covered with syrup. Observe, when the cucumbers begin to lose their colour at any time, boil up the sugar, and pour it on hot ; this will recover them. They will stand more heat than any other preserve, being of a strong substance.

To preserve Cucumbers in Slices.

Observe the same rules ; take the large ones free from seeds.

To preserve the Green Gascon Gooseberry.

Take what berries you think proper ; take the eye off, but not the stalk ; make a slit on one side and take out the seeds, throw them in water as you do them : let them stand two or three days till they have lost their colour ; if they ferment, no matter ; take a brass pan, cover the bottom with savoy blades ; put in the berries with as much fresh water as will cover them, and some more green blades on the top, set them on the fire ; scald them, but not to boil, take them off and let them stand till cold ; repeat this

scalding, sometimes changing the blades till they are green ; then clarify as much sugar as will make a thin syrup to cover them, pour the sugar boiling hot over them, let them stand two days ; pour off the sugar, boil it up and pour it on them again ; repeat this three times, by this time it will require fresh sugar ; clarify as much sugar as will cover them, boil it pretty strong, drain them from the former sugar, put them into the pan and give them a gentle boil ; when cold put them in a jar.

To preserve Jargonelle Pears.

Take them when almost ripe, pare them neatly and throw them into cold water ; as you do them put on a brass pan with plenty of water ; put in the pears, let them boil till they feel a little soft, then have their weight of sugar clarified, put them into it, and let them boil for a few minutes ; take them off, let them stand till almost cold, then put them into an earthen jar and pour the syrup upon them ; let them remain for two days, pour the syrup from them and boil it up, and pour it hot upon them, continue to do so four or five times, by that time they will require fresh sugar ; you will therefore clarify fresh sugar, boil it pretty strong and pour it upon them ; this will require to be done two or three times more with the pears into it, boiling the sugar strong ; by this time they will be preserved : pot them.

To preserve Quinces whole.

Take the quinces when full ripe ; with a sharp knife pare them very thin, and as smooth as you can, not to be in ribs ; take a penknife, and take a round piece out of the eye, pretty deep, so that you can pick out all the seeds ; throw them into cold water as you do them, to prevent them from turning of a dark colour ; when they are all done set them on the fire, and bring them to the boil ; let them simmer till quite tender ; they will take a good while ; in the meantime take as much good lump or single refined sugar, as will, when clarified, cover them ; put them in a jar, and pour the syrup on them ; cover them up : in three days, pour the syrup off them, and boil it to candy height ; throw the quinces into it, and let them simmer in the syrup about ten minutes ; put them in the jar again, and pour the syrup over them : repeat this in about eight days after, and by that time the fruit will be preserved. Cover the fruit with vine leaves, and lay a small plate on them to keep them under the syrup, else they will discolour if the air comes to touch them. This is a very fine preserve, if done properly. When the quinces are all used, take care of the syrup, as a wine glassful of it will flavour an apple pie.

To preserve Large Winter Pears.

Prepare them the same way as the quinces: then boil them till tender: take them out of the water they were boiled in, and take as much of the water as will little more than cover the bottom of a small brass pan; take threepence worth of cochineal; pound it well in a mortar; put it in a piece of linen rag, and colour the water with it, till it is all washed out of the rag; put in the pears, and set them on a slow fire to simmer, turning them often, till they are of a fine colour; have as much clarified syrup ready as you think will cover them; put this syrup to the pears, not taking out the coloured water; let them all simmer together for about ten minutes; put them in a jar: pour the syrup over them; lay on some vine leaves, and then a small plate, to keep them under the syrup; in about four days after, boil up the syrup again; repeat this in about eight days after, boiling up the syrup to candy-height, and the fruit will be preserved. This makes a very good preserve; you may add a little port wine and cloves, if you please.

To preserve Apples.

Take the *Gogar pippin*, or any apple you think will stand preserving; pare it neatly, and take out the core: have the syrup ready, but give them a gentle boil in fair wa-

ter first, till they are quite hot through : be sure they do not burst ; then put them in the syrup, and let them simmer till they are quite done, and look clear ; take them up ; and when cold, send them to table, with a little of the syrup poured round them in the dish, and a clove or two stuck on the top of each of them. You may, for change, colour them the same way as the pears.

To preserve Oranges whole.

Take as many of the largest and finest coloured *bitter oranges* as you choose : wash them in cold water, and dry them with a coarse clean cloth ; with an orange cutter, carve the oranges through the yellow rind, (but take care you do not cut too deep), into leaves, or any ornamental figures you fancy ; as you do them, throw them into clean water : then have a large pan of water : put them in, and boil them till tender : take them out ; lay them on the back of a sieve to drain ; take a pen-knife, cut a round piece out of the eye, large enough to let in a tea-spoon : scoop out all the seeds, and fibrous part : when done, have as much lump or single refined sugar clarified, as you think will cover them ; put them into the syrup, and push them over the head, with the hole uppermost, so that they may be all filled with syrup ; let them simmer slowly for half an hour : then take them out, and pack them

in a large jar with their holes uppermost, and pour the syrup on them: In about eight days, give them another boil in the syrup for about ten minutes; take them out, but let the syrup boil ten minutes longer; put them in the jar, as before directed: Repeat this twice more; the last time, boil the sugar to candy-height. Observe, in all preserves, that the syrup covers the fruit, as oranges will keep for years after being preserved in this manner, and improve in keeping; but, at any time, if you think they are losing their colour, give them a gentle heat in their syrup, and it will recover them.

To preserve Peaches and Nectarines.

Take the finest peaches you can get, fully ripe: have a pan of boiling water: throw three or four at a time into it; and when you find the skin will peel off, take it neatly off, and throw them into cold water as you do them, till the whole are done; take their weight of single refined sugar; clarify; take it off, and let it stand till very near cold: put in the fruit, and gently toss them over and over with a spoon, till the syrup is quite cold: carefully lift them out one by one, and put them into a strait-mouthed jar, that as few may come to the top as possible; pour the syrup over, lay vine leaves on them, and something on the leaves to keep them under the syrup: next

day, gently pour off the syrup, and boil it about a quarter of an hour: let it stand till almost cold, and pour it over them again. Repeat this every day for three times more; the last time, boil the syrup to candy-height. Put the fruit into wide-mouthed bottles, as full as they will hold, without squeezing them; then fill them with syrup within two inches of the top; fill the remainder up with brandy, and cork them up.

To preserve Apricots.

Skin them as you do the peaches: take their weight of single refined sugar: clarify it, put the fruit into it, let them simmer two or three minutes; take them off, and let them stand in the syrup till cold; carefully put them into a narrow-mouthed jar, and pour the syrup over them: Let them stand two days, then carefully slip them out on the back of a search, and let the syrup drain from them, boil it about a quarter of an hour, let it stand till almost cold, put the fruit into the jar, and pour it over them; repeat this another time: It will then be proper in two or three days to drain the fruit from the syrup: Clarify fresh syrup, and boil it to candy-height; when almost cold, pour it on them in strait-mouthed jars, with vine leaves on the top, and well tied down with bladders and leathers, otherwise the syrup they are preserved in would ferment and spoil the fruit: but you

can make use of the first syrup, by making apricot jam of it with the worst of the apricots: By this means, you come to no loss, and the fruit will keep.

*To preserve the Large Yellow or Red
Magnum Plumbs.*

Observe the same rules as for the apricots.

To preserve Cherries.

Take the finest full ripe morella cherries, as many as you choose, stone them; clarify their own weight of single refined sugar, throw in some currant jelly into the syrup: This will preserve the colour, put in the fruit, let them simmer for a quarter of an hour; then take it off, pour them into a search carefully, put them into a jar; and when the syrup is almost cold, pour it over them: in about two or three days pour the syrup off them, and boil it up again. Repeat this every two or three days, till they give over fermenting, and the fruit will be preserved and keep.

*To preserve Cherries with their Stalks and
Leaves Green.*

Take as many of the fine bunches of morella cherries, taken off the tree with their leaves on, as you choose, slit them on one side with a needle: have as much single refined sugar ready clarified, as you think will

cover them : In the first place, have some vinegar boiling in a brass pan, dip the stalks and leaves five or six times into it, till you have dipped them all, laying them as you do them on the back of a sieve : when done, set the clarified sugar on the fire, and when it boils dip the cherries into it, in the same way you dipped the leaves in the vinegar, but do not let the stalks or leaves go into the syrup ; do this till they are all done ; go through them in the same way twice more, put them neatly into a narrow-mouthed jar : In the meantime, boil up the sugar a little, take it off and let it stand till almost cold, and pour it over them ; pour off the syrup in two or three days, and boil it up again ; let it stand till cold, and pour it on them. Repeat this every two or three days, till they have done fermenting.

To Preserve Large Strawberries.

Take their weight of sugar, clarify it : take the smallest of the strawberries and extract the juice from them ; put this into the syrup, let it boil a quarter of an hour ; in the meantime take off the husks of your strawberries, throw them into the syrup, let them simmer a few minutes, take them off and let them stand till half cold ; put them into a wide earthen pan, so that they may swim and not be crowded ; in two days strain the syrup from them, through a hair search,

boil it up again when half cold, pour it on them again: repeat this three or four times every two or three days; strain this syrup from them, pot them up in red currant jelly and use the syrup they were preserved in for any kind of jam you may make. By this means you come to no loss, and the strawberries will keep any length of time; the red currant jelly penetrates through them, and gives them a fine colour. I would advise these to be put up in small jelly pots, such size as you would use at one time; dip the pot into hot water, and they will turn out, gently break them down and they make a nice dish.

To Preserve Barberries.

Pick the nicest and ripest barberries you can in bunches; clarify their weight in sugar, take the worst of the barberries and such as are loose, from the stalks; put them into the syrup and let them boil in it till you have got all the colour out of them, and the syrup is pretty strong; then strain the syrup and squeeze all the juice from the barberries you can; pot the fine bunches just as they are, let the syrup be almost cold, and pour it over them; if you find it gets thin or begins to ferment, pour it off and boil it up again. Be sure always to keep the fruit under the syrup; vine leaves are the best things to lay on them, and something on them to keep them down.

*To Preserve Damsons, much admired for
Tarts.*

Take the damsons, clarify their weight of sugar; pick out the worst of them, and throw them into it; let it boil till it is almost to a jelly: put in the best of the fruit and let the whole boil till it is jellied, which you will know by trying a little in a saucer set in cold water; when ready, pot them up in jelly pots: the next morning, tie them over with writing paper (as grey paper or tea paper admits the air); if they are done this way, they will keep for years in a dry place, and give you no trouble; the way of doing them in an oven is very well for present use, but will not keep long.

To make Barberry Jam.

Take as many barberries as you chuse; clarify their weight of sugar: when ready throw in the fruit: let it boil till it is jellied; observe the same rules to know when it is ready as the above receipt, and pot it up the same way.

To make Strawberry Jam.

Observe the same rules as for raspberry.

Red Currant Jam.

Pick the currants from the stalks, clarify their weight of lump sugar. Observe the same rules as for the above receipt.

Cranberry Jam.

Observe the same rules as for red currants.

To make Barberry Jam.

Pick the barberries from the stalks : clarify their weight of lump sugar ; pick the worst of the barberries out, and throw them into the syrup ; let them boil till almost jellied, then put in the rest, and boil them till enough. Pot them the same way as you do the damsons.

To make Apricot Jam.

Take the apricots fully ripe, stone them : clarify their weight of sugar ; put in the fruit, and boil it till it is jellied. Pot it up, and the next morning tie it over with writing paper.

To make Gooseberry Jam.

Pick the gooseberries at both ends : clarify their weight of sugar ; when ready, put in the fruit, and boil it till jellied ; when cold, tie it up.

To make Orange Marmalade.

Take as many bitter oranges as you think proper ; take the same weight of lump sugar : clarify it to be in readiness ; grate just the yellow rind off them all ; then with a sharp knife cut the skin just through, into four quarters, strip off the skin from

the inside, and with a sharp knife shave off the white inside of the peel, throw that away, and cut the other part into very thin chips: when they are all chipt, put them on the fire with as much cold water as will cover them; let them boil till quite tender; in the meantime, extract the juice through a sieve, to keep back the seeds, then throw the chips into a search to drain. Set on the sugar, and when it comes to boil put in the juice and chips, and when it is boiled about ten minutes put in the gratings, and let them all boil very quick, till it be jellied, observing the same rules to know when ready as for jams. It is a mistaken notion to boil any of these preserves by time, as the fruit is sometimes richer than at others, or the fire is sometimes stronger than at others. The truest way is, when you observe it to begin to spit or spirt, try it, in a saucer. Observe, in making all jams or marmalades, to keep stirring it all over the bottom, or it will set to the bottom of the pan, and spoil the colour, as well as prevent it from jellying. Pot it as you do other jams.

To make Quince Marmalade.

Take the quinces when full ripe, and of a beautiful yellow; pare, quarter, and core them, then boil them in fair water till tender; take them out, and take their weight of lump-sugar: clarify it in the same

water they were boiled in; when ready, break the quinces well with the back of a wooden spoon: put them in the syrup, and boil them till jellied. When cold, pot and tie them up.

To make Red Currant Jelly.

Take as many red currants as you think proper, strip them from the stalks, put them in a clean brass pan, throw a pound of pounded lump sugar over them, sprinkle a pint (mutchkin) of water over them, let them simmer over a slow fire for half an hour, till they throw out their juice, take them off, and pass the juice through a hair search, then through a cloth, to keep back the sediment, and squeeze the currants that remain in the search through the same cloth; when done, measure the juice, and to every pint (mutchkin) clarify a pound of lump or single refined sugar: let it boil pretty strong, put in the juice, and boil altogether till jellied. Pot it, and when cold, tie it up as follows: cut some writing paper the size of the pot, dip it in spirits and lay it on the jelly, then tie it over with the same kind of paper.

A New and Improved Way of making Red Currant Jelly.

In the first place, pick as many red cur-

rants from the stalks as you think proper, put them into a clean brass pan, but no water, set them on the fire, stir until they give out their juice, and become as hot as you can bear your hand in; take them off, and pass what juice you can through a hair search, the remainder squeeze through a clean cloth; wash the cloth, and pass the whole of the juice through it a second time, measure it, and to every pint (mitchkin) take a pound of single refined sugar well broken in small pieces; wash the brass pan clean, put in the sugar and pour the juice on it, set it on the fire, stir until the sugar is all dissolved, then discontinue stirring; let it come to the boil; as soon as you see it begin to boil draw it to one side, so that it boils on one side of the pan, take off the scum as quick as possible; you ought not to be more than a minute and a half in taking off the scum, as it by no means must be suffered to boil more than two minutes; take it off the fire and pot it, the next morning you will find it completely jellied; tie it up as usual.

Note.—By following this method you will never err, in over or under boiling, as is often the case in the usual way of making jelly; it will be found to retain a much higher flavour of the fruit, save much time, and, in making twelve pounds weight, you

will save two pounds of jelly; it will keep twelve months without candying on the top, as is frequently the case when over-boiled.

To make Black Currant Jelly.

Take as many black currants as you think proper, pick them, put them into a brass pan, and as much water as will prevent them from setting to the bottom, put them on the fire, and before they come to the boil, break them as well as you can with the back of a wooden spoon, then take them off, run them through a hair search, and take the currants that remain in the search, a few at a time, and squeeze all the juice out of them: when done, measure the juice, and to every pint (mutchkin) clarify a pound of lump sugar: when ready, put the juice to it and boil till jellied; when cold tie it up as you do the red jelly.

To make White Currant Jelly.

Get the finest and whitest currants you can, pick them from the stalks, put them into a clean brass pan, but no water, bruise them a little, and pass what juice you can through a search, squeeze the remainder through a cloth, measure the juice, and to every pint (mutchkin) take a pound of

double refined sugar well broken in pieces, put it in the pan, and pour the juice on it, set it on the fire, stir till the sugar is all dissolved, let it come to the boil; as soon as you see it begins to boil, draw it to one side of the fire, so that it boils on one side of the pan, take off the scum as quick as you can; you ought not to be more than a minute and a half in taking off the scum, as it by no means ought to be more than two minutes at the boil; take it off the fire, and pot it, the next morning you will find it completely jellied; tie it up with writing paper, as common paper admits the air; if properly managed, you will find this jelly white, and not of a reddish cast, as is the case in general.

Another way to make Jelly of White Currants.

Take as many as you choose, pick them off the stalks, and to every pound weight of currants, clarify a pound of single refined sugar: when ready, put the currants in and boil them, as for jam, till jellied, strain the juice through a hair sieve, not pressing it or forcing it too much; pot up the jelly, and when cold, tie it up as above. This jelly, by boiling it in this manner with the seeds, gives it a fine champaign colour, betwixt the red and white, and makes a fine variety

at table; use what remains in the search for tarts.

Champaign Jelly.

Pick six pints of white and one pint of red currants from the stalks, put them in a clean brass pan, set them on the fire, break them well with the hand to make them give out their juice; put no water in, let it remain on the fire until it is as hot as you can bear your hand in it, take it off, and pass what juice you can through a hair search, the remainder squeeze through a clean cloth, wash the cloth in clean cold water, and pass the whole of the juice a second time through: measure the juice, and to every pint (mutchkin) take a pound of single refined sugar broken in small pieces: wash the pan, put in the sugar, and pour the juice on it, stir until the sugar is all dissolved on a moderate fire, then discontinue stirring, bring it to the boil, draw it to one side, so that it boils on one side of the pan, take off the scum as quickly as possible whilst boiling, as it by no means must be suffered to boil more than two minutes; take it off and pot it, the next morning you will find it completely jellied; when cold, paper and tie it up as usual. By adding more or less red currants to the white, you may vary the colour to your fancy, and will make a variety at table.

To make Cranberry Jelly.

Take as many cranberries as you choose, and take the same method with them as for black currant jelly.

To make Barberry Jelly.

Observe the same rules.

To make Apple Jelly.

Take a pound and a half of green apples, pare and cut them in quarters, put them on the fire with two quarts (two chopins) of water, let them boil on a slow fire about half an hour, or until it is reduced to one quart (chopin); pass it through a fine hair search, break three quarters of a pound of single refined sugar into small pieces, add it to the juice, the juice of two lemons, set it on a slow fire, and boil about fifteen minutes; you may boil the rind of the lemons in the apples before straining, to give it the flavour. Put the jelly into any shape you choose; when cold, turn out as calf's-foot jelly.

Spanish Flummery.

Take a quarter of a pound of whole rice, put it into a clean pan, with three pints (mutchkins) of cold water, let it boil until the water is reduced to one pint (mutchkin), pass it through a hair search, put the liquor into a clean pan, with half an ounce

of isinglass previously dissolved in water, six ounces of sugar, the juice and rhind of two bitter oranges, if not to be had, the same quantity of lemons ; set it on a slow fire until it comes to the boil, have the yolks of three eggs beat up, strain it to the eggs, stirring all the time, let it stand till almost cold, add half a pint (half mutchkin) good cream, stir well : when cold, turn out as usual.

To Bottle Gooseberries.

Pick the gooseberries in dry weather, when full grown, but quite hard ; the crystal berry is the hardest and best for keeping ; clip them at both ends with scissars, and bottle them in wide-mouthed bottles for the purpose ; cork them and seal them, by dipping the bottle into melted sealing wax ; after it is hard, which it will be by the time you have done the whole, dip them again to fill any of the open pores that generally occur in the first dipping : keep them in a cool place.

To Bottle Currants.

Gather red currants in dry weather, fully ripe ; clip them off with scissars, taking care not to burst them ; bottle them in wide-mouthed bottles ; cork and seal them as the gooseberries, and keep them in a cool place.

To Bottle Cranberries.

Pick them when dry, and not too ripe ; bottle them in wide-mouthed bottles as the currants.

Note.—The Russia cranberries come to this country in casks and fresh water ; if a sufficient quantity could be gathered, there is no doubt of their keeping here in the same way, all the year over : at any rate, they may be made into jam, being gathered when fully ripe in dry weather ; make them into jam the same way as red currants, allowing a pound of sugar to a pound of cranberries. There is not a better jam, and is a beautiful colour for garnishing any kind of creams.

Apples in Calves-foot Jelly.

Pare and core six middling-sized pippins ; boil them in water very slowly till about half done ; take them out, have as much clarified sugar ready as will do them ; let them simmer in it till they look clear, and the sugar has penetrated into them ; dish them with a little of the syrup round them ; when cold, have some clear calf-foot jelly run in the bottom of a dish, the exact size the apples are dished in ; let the jelly be quite cold, turn it upon the apples, dip a clean towel in boiling water, wring it dry, lay it on the bottom of the dish, and the jelly will drop off upon the apples.

Note.—Before you lay on the jelly, lay a bit of red currant jelly on each apple, it has a very pretty effect.

To Preserve a Melon in Quarters.

Take a fine large melon when ripe, cut it in quarters, pare it neatly, and take out the seeds and all the soft pulp, put them in cold water as you do them; when done, boil them slowly in water until tender, but not too soft; have as much clarified lump sugar ready as you think will cover them; take them out of the water, and drain them on the back of a search; pack them neatly in a stone jar, and pour the syrup boiling hot on them; lay a small plate or saucer on them, and a weight on it to keep them under the syrup: let them remain in it three days, then pour the syrup off, and boil it up until it is stronger; let it stand until almost cold, and pour it on them as before: repeat the boiling of the syrup in about eight days, boiling the syrup very strong; let it be almost cold and pour it on them; be sure to keep them covered with the syrup, tie them up with bladder and leather. If at any time you should observe any kind of preserves ferment, pour off the syrup, and boil it up till stronger, as the juice of the fruit will reduce it. If there is not as much as will cover them, add a little more clarified sugar, and it will

recover them : for want of this precaution, preserves frequently spoil ; it is therefore requisite you should frequently untie them, and see what state they are in.

To Preserve Melons Green.

Take them before they are quite ripe, and at that season of the year when they have been exposed a good deal to the open air ; lay them in salt and water two days, then take them out, and lay them in fresh water a day and night, then green them as follows :—

Take a clean brass pan, lay savoy blades in the bottom, put in the melons, cover them with equal quantities of vinegar and water, cover them with savoy blades, set them on a slow fire or carron plate, bring them to the boil, and let them simmer until they are quite green, take them off, drain them ; with a penknife cut a round piece out of one of the ends, and, with a desert-spoon, scoop out all the seeds and soft pulp ; clarify as much lump sugar as will cover them ; pour it boiling hot on the melons, put in the parings of two or three lemons, sliced ginger and cloves ; keep them under the syrup for four or five days, then pour it off them, and boil it up again ; let it stand till almost cold, and pour it on them ; repeat this twice more, allowing about eight days betwixt each time ; the last time, boil the

syrup rather stronger: tie them up with bladder and leather.

To make Gooseberry Cheese.

Take as many jam gooseberries as you think proper, pick them; when done, take a sieve or riddle, such as is used for cleaning wheat, take a handful or two of the berries at a time, and press and rub all the juice and pulp through that you can, add a pint of red currants; when all is done, measure the pulp, and to every pint (mutchkin) break a pint of single refined sugar small, add it to the pulp, and boil it about twenty minutes, until it is become a strong jelly; put it in small cups or any small fancy moulds you can meet with; when cold, paper and tie it up; when used, turn one or two of these cheeses on a small desert dish, it both looks and eats well, and makes a variety in a desert.

CHAP. XV.

PICKLING, &c.

To make Vinegar.

To every gallon of water take a pound and a half of coarse raw sugar: mix them well

together : set it on the fire and boil it : skim it well as it rises : put it into a clean tub, and when it is about blood warm, toast a piece of bread well on both sides : dip it in good thick yeast (barm) : throw it in, and let it work for twenty-four hours : have a cask clean and sweet, placed near the kitchen fire, in such a situation as not to be moved or shaken : fill the cask : lay a piece of cloth on the bung-hole, and a piece of slate on that to keep out the dust : make it in August, and it will be fit for using in June following : draw it off into bottles, and filter the grounds. For pickles use this vinegar in preference to any, or, for the table use, you will find it a very good vinegar.

To Pickle Cucumbers.

Take the small girkins, and wash them in cold water to take off the sand : make a pickle of salt and cold water that will carry an egg : put in the cucumbers, and let them remain in it two days : set them at the side of the fire, and they will take two days more before they lose their colour : when you see they are turned quite yellow, take a clean brass pan, lay in a blade or two at the bottom, the savoy blades are the best, then put in the cucumbers ; cover them with half vinegar, half water, and a handful of salt ; lay four or five savoy blades over them : lay on a plate and a weight on it, to keep them under : set them on a brisk fire ; when they

boil, draw the pan to one side ; by this time they will begin to green ; take off the plate, and if they are not all green, let them remain at the same heat, and in a quarter of an hour they will be quite green ; lay them on the back of a sieve to drain : dry them with a cloth, and put them in a clean dry jar : throw over them a handful of whole white pepper : boil some ginger, and cut it in slices : you may put in a little Cayenne pepper to give it a heat, or if you have capsicums, put them in ; clean the pan well, and boil as much good vinegar as you think will cover them : pour it on boiling hot, cover them up with a cloth three or four doubles over the jar, and lay a plate or board on it : let them stand till cold, and put them in bottles or pickle jars ; if you have not enough of vinegar, boil a little more. When cold, fill up the bottles, cork and seal them, or tie them up with bladders and leather.

Note.—It is better to keep the pickles in small bottles than in large jars, as every time you open them it reduces the strength of the vinegar by letting in the air.

To Pickle French Beans.

Do them the same way as the cucumbers, but observe to get them quite young.

To Pickle Walnuts Black.

You must take full grown walnuts, before they have formed the shell ; then lay them

in salt and water ; let them lie two or three days ; take them out, and lay them on a dry cloth, on a board or table, with another cloth over them ; let them lie all night, and they will be quite black in the morning ; put them in the jar ; throw in black and Jamaica whole pepper, a few cloves, and a stick of horse-radish cut in pieces ; pour boiling vinegar over them till they are covered ; put a plate on them to keep them down, and cover them close up ; when cold tie them up with bladder and leather. They will be fit for use in a fortnight.

To Pickle Walnuts Green.

Take the largest and freest from spots you can get ; pare them as thin as you can ; have by you a tub of cold water, and throw them in as you do them ; throw into the water two handfuls of salt, when they are all done, put them into a large jar, with salt and water ; put some savoy blades on them to keep them down ; take them out of the water, wipe them with a cloth, and put them in another jar, or the same, by pouring out the water and drying it well ; lay vine leaves between every layer, and some on the top of them ; mix in some whole white pepper and a few blades of mace ; pour boiling vinegar over them ; cover up and let them stand all night ; if you think the nuts are not soft enough, pour off the vinegar, boil it, and pour it boiling hot on them again ;

when cold, tie them up with bladder and leather; they will be fit for use in a fortnight.

To Pickle Samphire.

Take the samphire when quite green, and not too old: lay it in salt and water, let it lie twenty-four hours: take it out, put it in a brass pan, and green it as you do the cucumbers, but do not let it boil too much, else it will be too soft: put it in the jar with some whole white pepper and ginger; boil the vinegar, and pour over it, cover up, and when cold, tie it over with bladder and leather: it will be fit for use in a few days. Samphire will keep in salt and water for a considerable time, and may be sent any distance in a barrel of salt and water, if gathered at a proper season: You may green and pickle it as you want it. It is often used for garnishing other pickles, but is a very good pickle of itself.

To pickle Asparagus.

Take the largest asparagus you can get, cut off the white ends, and wash the green ends in spring water: put them in another vessel of clean water, and let them lie two or three hours in it: have a large brass pan full of spring water, with a large handful of salt, set it on the fire, and when it boils, put in the grass quite loose, and not too many at a time, for fear you break the

heads; just scald them and no more, take them out with a broad skimmer, and lay them on a cloth to cool. Make up the pickle thus: To a gallon of vinegar put one quart of spring water, and a handful of salt; let them boil, and put the asparagus in the jar to a gallon of pickle; add two nutmegs, a little mace, some whole pepper, and pour the pickle hot over them; cover them with a linen cloth three or four times double; let them stand a week; boil the pickle, and let them stand another week longer; boil the pickle again, and pour it hot over them. When they are cold, cover them up close with bladder and leather.

To Pickle Onions White.

Pick out as many small white onions as you intend to pickle; throw a few at a time into a pan of boiling water, let them remain till the skin will come off: this you will know by trying one of them; take off two coats, and the thin coat that you will find sticking to them: throw them into cold salt and water, shift them out of that into another water; let them lie for a few hours: you may shift them again; always have a little salt in the water: put on a pan of milk and water; when it boils, throw in the onions, let them boil for a minute; strain and dry them with a cloth, put them into the bottles, with a few blades of mace, and

a little white pepper ; fill up the bottles with cold double distilled vinegar. Cork and seal them.

To Pickle Cauliflower White.

Do them in the same manner as the onions, after laying them in salt and water all night.

To make Mixed Pickles.

Prepare the onions and cauliflower as you do for the white pickle, but you must lay the cauliflower and onions in a very strong pickle of salt and water, the white cabbage the same : You may cut down carrots, turnips cut out in any figure you choose, and a few India cresses if you have them : Let all these lie in salt and water for twenty-four hours ; then prepare the pickle. You must take as much vinegar as you think will cover the pickles ; for one gallon of vinegar, you must allow a quarter of a pound of whole ginger, washed through two or three waters, that there may be no dust in it ; boil it for a little in clean water, till it be as soft as it will cut down ; cut it into thin slices, put it on with the vinegar, with two ounces of white pepper, a quarter of an ounce of Cayenne pepper, a good large stick of horse-radish scraped down : Boil all these for a few minutes with the vinegar ; then put in the cauliflower, onions, and all other pickles you wish to prepare ;

let it just come to the boil, and no more: have a clean jar ready, take them off, and put them all into the jar, and cover them close up. You must observe, that the white cabbage must be done by themselves, and put into the pickle afterwards: this you must do by salting them. You must put in some turmeric with the vinegar; when it boils, throw in the cabbage, and as quickly as possible take it off the fire, for fear of being too soft; add this to the cauliflower and other pickles.

To Pickle Pepper Pods or Capsicums.

Lay them in a strong pickle of salt and water for twenty-four hours, then dry them with a cloth, and put them in the bottles; you must slit them up the side with a pin, pour cold vinegar over them, cork and seal them close up. This vinegar eats well with cold meat.

To Pickle Red Cabbage.

Cut down the cabbage as small as straws, strew over them some salt, press them down in a can, and lay a weight over them; let them lie two days; then take out a little at a time, and wring them through a cloth till they are quite dry; shake them into a clean jar, pour as much cold vinegar over them as will cover them; throw in a little whole white pepper, and a little Cayenne pepper;

cover them close up : in a few days they will be fit for use.

To Pickle Beet-Root.

Wash the beet very carefully, for fear of breaking the fibres ; put it into a fish-pan, so as it can lie lengthwise, not to let it break ; cover it with water, set it on the fire, let it boil for half an hour ; lift out the beet, and lay them upon a table to cool ; when cold, take off all the skin, cut them down into slices, throw over them some whole pepper, a little ginger, and two or three cloves ; cover them with cold vinegar. This is frequently used for a dish at supper.

To Pickle Artichoke Bottoms.

Boil the artichokes till you can pull the leaves off them, then take off the chokes, and cut them from the stalk ; take great care you do not let the knife touch the top, throw them into salt and water for an hour or two, then take them off, and lay them on a cloth to drain, put them into pickle jars, throw in some white pepper and sliced nutmeg ; fill them up with white wine vinegar ; tie them up with bladder and leather.

To Pickle Barberries.

Take white-wine vinegar and water, of each an equal quantity : to every quart of

this liquor, put in half a pound of coarse raw sugar ; then pick the worst of the barberries and put into the liquor, and the best put into glasses, till they are almost full ; boil the pickle with the worst of the barberries, and skim it very well ; boil it till it looks of a fine colour, let it stand till cold, strain it through a clean cloth, and squeeze the juice out of the berries ; let it stand to settle, and pour it clear on the barberries, till the glasses are full. You may boil a bunch of fennel in the pickle ; when cold, put a bit on the top of each glass ; cover it with bladder and leather. Observe, to every half pound of sugar, put a quarter of a pound of salt into the pickle before you boil it : Tie it well down.

To Pickle Mushrooms.

Take the small ones, cut off the roots, wash them with a piece of flannel, through two or three waters ; set on the fire a stewpan full of water, and a small handful of salt ; when it boils, put in the mushrooms, let them boil three or four minutes, throw them into a colander to drain, lay them on a linen cloth quickly, and cover them with another ; put them into small wide-mouthed bottles, with some white pepper, and a blade or two of mace ; fill up the bottles with double distilled vinegar, pour mutton fat over, and tie them up with a bladder and leather.

To make Mushroom Ketchup.

Take an earthen jar; betwixt every row of mushrooms throw a little salt; press them down with a plate, and a weight over it, for twenty-four hours, then squeeze them through a clean cloth: when you have extracted all the juice, take a little of it into a bason, and whisk it up with the white of an egg; put that into a pan, and stir all carefully together: watch it till it comes to the boil, and with a skimmer take all the scum off: throw in a good handful of black pepper, a few cloves, and for every gallon of juice take half an ounce of ginger and a stick of horse-radish: let it boil for an hour softly: it must be upon a slow fire, or it will reduce the quantity too much: put it into a jar till cold, then gently pour it off into a clean jar, and bottle it off. Put two or three cloves into every bottle before you cork it; then cork and seal it close.

To Mango Cucumbers.

Take middle-sized cucumbers, rather the thickish kind than the long: lay them in salt and water two or three days in a cool place; then set them by the side of the fire, sufficiently near to make the water blood-warm, frequently turning the jar with the cold side towards the fire, and in about two days they will lose their colour, and turn yellow: lay the yellowest aside to be done

yellow: take the other and green them thus: take a clean brass-pan; lay in a blade or two of savoys in the bottom; cover them with equal quantities of vinegar and water; then lay savoy blades on the top, cover them first, sprinkling a handful of salt over them; set them on the fire, and when they begin to boil, draw them to one side, letting them just simmer, turning the pan sometimes that they may be heated alike. If they rise above the vinegar, lay a plate on them, and a weight on it to keep it down; in a quarter of an hour look at them; when they are become green, take them off; lay them on the back of a sieve to drain; then look for the flat side, and cut a neat long piece out, with a penknife, till you have done the whole, keeping each piece to its own cucumber: take out the seeds; fill them with whole ginger, white pepper, cloves, and mustard seeds, eschalots, if you like it: tie each piece on with a thread: boil as much vinegar as you think will cover them, with a handful of salt, and some spices, and a tea spoonful of Cayenne pepper: in the meantime cut the same pieces out of the yellow ones, take out the seeds, and fill them the same as the others; tie on the pieces; lay the green ones in a pickling jar, and pour the vinegar on them till they are covered; lay something on them to keep them down; fold a cloth three or four double, and lay on the jar to

keep in the steam ; do the same by the yellow ones in another jar. Observe, for the yellow ones, you must in two days pour off the vinegar, bring it to the boil, and pour it on again ; repeat this again in two days ; when cold, tie them both up with bladders and leather.

CHAP. XVI.

MADE WINES, &c.

Currant Wines.

TAKE four gallons of currants, picked from the stalks : bruise them well, and to every gallon of the pulp put two quarts (two chopins) of cold water (being previously boiled ;) let it stand in a tub twenty-four hours to ferment ; let it run through a hair sieve, not using any means to hasten it, but letting it run gently off. To every gallon of the juice, add two pounds and a half of lump sugar ; stir it well, and put it into the cask, adding to every six gallons a quart (a chopin) of the best rectified spirits ; let it stand six weeks, and, if clear, bottle it off. Observe to make as much by this direction as will fill the cask you mean to make use of, which must be very sweet and clean.

Another Way.

Take four gallons of currants, not too ripe, and strip them off the stalks into a large earthen vessel, with a cover to it: then take two gallons and a half (five pints) of water, and five pounds and a half of lump sugar; boil the sugar and water together, and skim it well; pour it boiling hot on the currants; put on the cover, and let it stand forty-eight hours; afterwards let it run through a flannel bag into the vessel, and stand a month; bottle it, putting a lump of sugar into each bottle.

Another Way.

Take the currants when full ripe; strip them off the stalks; break them well in the tub, and to every quart (chopin) of pulp, put a quart (chopin) of water; mix them well together, and let them stand all night; strain it through a hair sieve, and to every gallon (two pints) of liquor, add two pounds and a half of sugar; when the sugar is dissolved, put it into the cask, adding a little isinglass, dissolved, and to every six gallons (twelve pints) put a quart (a chopin) of good spirits; bung up the cask, and, when fine, draw it off, and wash the cask with a little of the wine; run the grounds through a flannel bag, and put the whole into the cask again. To every gallon (two

pints) put half a pound more lump sugar; let it stand a month, and bottle it off.

Gooseberry Wine.

To every pound weight of gooseberries, take a quart (chopin) of clear water, bruise the berries well, and let them lie twenty-four hours in the water, stirring them frequently; press out the liquor, and add a pound and a quarter of lump sugar to it; stir it, and when the sugar is dissolved, put it into a good clean cask, and when the fermentation has ceased close it up; let it stand a month, and rack it off into another cask, and let it stand six weeks longer; then bottle it, and put a lump of sugar into each bottle.

Pearl Gooseberry Wine.

Take as many as you think proper of the best pearl gooseberries: bruise them well, and let them stand all night in a clean tub; the next morning, squeeze them from the skins, and let the juice stand to settle, seven or eight hours: pour off the clear from the sediment, and measure it as you put it into the cask, adding to every three pints (three mutchkins) of the juice, a pound of lump sugar, broken into small pieces, with a little isinglass dissolved; close it up, and in three months bottle it off, putting into each bottle a small lump of sugar.

Elderberry Wine.

Take twenty-four pounds weight of Malaga raisins : hash them a little : take five gallons (English) of water ; boil it half an hour, and let it stand till milk warm ; steep the raisins in it for ten days, stirring them twice a-day ; pass the liquor through a hair search, have in readiness five pints (five mutchkins) of the juice of elderberries, extracted as you do the black currants for jelly : mix it cold with the liquor ; stir it well together, and put it into a cask : let it stand in a warm place, and when it has done working, stop it close. Bottle it in February.

Frontigniac Wine.

Take six gallons of water, twelve pounds of lump sugar, and six pounds of raisins of the sun, cut small : boil all together an hour : take off the flowers of elder, when they are falling, and will shake off, the quantity of half a peck : put them in the liquor when it is almost cold ; the next day, put in six spoonfuls of syrup of lemon, with four spoonfuls of yeast (barm), and two days afterwards put it into a clean cask ; when done fermenting, bung it up. Let it stand three months, and bottle it off.

English Champagne.

Take three gallons of water, and nine

pounds of raw sugar ; drop into the water the whites of two eggs : whisk the water and eggs well together ; put in the sugar ; boil it half an hour, and skim it well : pour it boiling hot on one gallon of currants, picked from the stalks, but not bruised, and when cold, ferment it for two days, with half a pint (half a mutchkin) of yeast (barm ;) afterwards run it through a flannel bag, and put it into a clean cask, with half a pint (half mutchkin) of isinglass finings ; when it has done working, stop it close for six weeks, or two months, and then bottle it, putting a lump of sugar into each bottle. This is an excellent wine, and has a beautiful colour.

Damson Wine.

Take to each gallon of water, two pounds and a half of sugar : boil and skim it well for an hour or more : then, to every gallon of liquor, put in five pounds of damsons stoned ; boil them till they are of a good red colour : strain the liquor through a search, and ferment it in an open vessel, for four days ; after which, pour it off from the sediment ; clean the vessel, and put in the liquor again, to finish the fermentation : put it into a clean cask, and close it well up for six or eight months, and if it be fine, bottle it off : it may be kept a year or two in bottles, as it will improve in keeping.

Raspberry or Strawberry Wine.

Bruise the fruit well: squeeze it through a clean linen cloth; boil as much water as there is juice, and when cold, pour it on the dry strained fruit: let it stand four or five hours; squeeze it again through the same cloth: mix it with the juice: to every gallon of this liquor, add a pound and a half of lump sugar broke in small pieces: let it stand close covered for a week: put it into a clean cask, and let it stand, well bunged up, for a month or six weeks, or till you find it is clear: then bottle it off.

Quince Wine.

Take twenty large quinces (gathered dry and fully ripe) and clean them with a coarse cloth: grate them as near the core as you can, with a large bread grater: boil one gallon of water, and put the grated quinces into it: after which, let it boil slowly for a quarter of an hour, and strain the liquor: to every gallon of the liquor, add two pounds of lump sugar; stirring it till the sugar is dissolved; cover it up close, and let it stand twenty-four hours, after which bottle it off, taking care that none of the sediment goes into the bottle.

Ginger Wine.

Take ten gallons of water: beat up the whites of four eggs; put them into the

water, and whisk them well amongst it; put in twenty pounds of raw sugar, set it on the fire, and when it boils skim it well; throw in one pound of white ginger, well bruised, and half an ounce of cloves; let them boil half an hour; take it off, and when cold put it in an open vessel, and take twelve lemons and twelve bitter oranges; pare them and squeeze in the juice, also put in the rinds; put to it a cupful of good yeast, and let it work for twenty-four hours; afterwards draw it off, and put it into the cask, which must be full; let it stand till fine, and bottle it off.

Note.—You may boil the rinds with the ginger and spices.

Raisin Wine.

Take the best Malaga raisins, pick out the large stalks, have water ready boiled; when cold, measure as many gallons as you intend making, and put it into a large tub, that you may have good room to stir it. To every gallon of water, put six pounds of raisins, let it stand fourteen days, stirring it well twice each day; then strain it off, put it into the cask, reserving a sufficient quantity to fill up the cask as it works over, which it will often do for two months or more; it must not be closed or bunged up, till the hissing or fermentation has ceased. Then bung it up, let it stand in the cask.

six months ; bottle it off, but not too near the bottom of the cask.

Cowslip Wine:

To ten gallons of water, add sixteen pounds of lump sugar, beat up the whites of six eggs, stir it well together, set it on the fire, stirring it till the sugar is melted ; when it begins to boil, draw it to one side, and skim it as it rises, once or twice pouring a little water into the side where it boils ; this will make the scum rise : when it is clarified let it boil an hour longer ; set it to cool ; when it is about milk-warm, toast a piece of bread and spread both sides of it with yeast ; let it stand two nights to work after the toast is in it ; in the meantime, put into it about a peck of cowslip flowers bruised a little, with six lemons sliced, and one pint (mutchkin) of white wine to every gallon ; let it stand three days longer, then put it into a good clean cask, and when fine, bottle it off.

Note.—Put in the cock before you fill the cask, to prevent shaking it : if you have not a copper that will boil the water all at once, you may divide it, and also divide the sugar and eggs.

CHAP. XVII.

DIRECTIONS FOR BREWING ALE, BEER, &c.

Of the Nature and Property of Water.

WATER out of a river or pond is best, being soft : hard water is not proper for brewing ; rain water is to be chosen next to river water, though all water which will raise a lather with soap may be safely used in brewing.

How to Choose good Malt.

Malt is chosen by its sweet smell, mellow taste, plump body, and thin skin ; there are two sorts in use, the pale, and the high or brown dried : the former of which is mostly used in private families : in grinding, see that the mill be free from dust, as it is very apt to be when not constantly in use ; and take care that it is set so as to crush the grain without grinding it to powder ; for you had better have some small grains slip through unground than have the whole ground to powder, which would cause it to cake together, and prevent the

goodness from being extracted: you can easily alter the mill to your mind, by a screw for that purpose.

To Choose good Hops.

Hops are chosen by their bright greenish colour, sweet smell, and clamminess, when rubbed between the hands.

Of the Brewing Vessels.

For a copper holding twenty gallons, the mash-tub ought at least to contain four bushels (four firlots) of malt, the copper to be of a size to have room for stirring: the coolers and working tubs may be rather fitted to the convenience of the room, than to any particular size; for if one vessel is not sufficient you may take another.

Of Cleaning and Sweetening Casks.

If a cask, after the beer is drawn-out, be well stopped to keep out the air, and the grounds be suffered to remain in it till you want to use it again, you will only have need to scald it well, taking care the hoops are well driven on before you fill it; but should the air get into an empty cask, it will contract an ill smell, notwithstanding the scalding; in which case, a handful of bruised pepper boiled in the water you scald with will remove it, though the surest way is to take out the head of the cask, that it might be shaved by a cooper,

and burnt a little, then scald it well for use. If this cannot conveniently be done, get some limestone, put about three pounds into a barrel (and in the same proportion for larger or smaller vessels); put to it about six gallons of cold water, bung it up, shake it about for some time afterwards, scald it well with two or three waters; you will by this means remove the ill smell. If your casks are new, dig a hole in the earth and lay them into about half their depth, with the bung-holes downwards for a week; after which, scald them well, and they will be fit for use.

Of Mashing the Liquor.

Of two bushels of malt (two firlots), and one pound and a half of hops, you may make eighteen gallons of good ale, and eighteen gallons of good table-beer. You may likewise make nine gallons of small beer for present use: for which a copper containing twenty-four gallons would be most convenient.

You may heat the first copper of liquor for mashing, and strew over it two handfuls of bran or malt; by which you will see when it begins to boil, as it will break and curdle; after which it will be proper to be let off into the mash-tub, where it may remain till the steam is spent before you put in the malt, or you may put in one gallon of cold water, which will bring it sooner

to a proper state for mashing, which you may begin to do immediately, stirring it all the while you are putting the malt in; of which keep out about half a bushel (half a firloft) dry, to strew over the rest, when you have done stirring, which will be as soon as you have well mixed it with the liquor, and prevent it from clotting. After the dry malt is spread over, cover the mash tub with the malt sacks or cloths, that you may lose none of the spirit, and let it stand fully an hour. In the mean time, get another copper of liquor hot, and in an hour and a half begin to let off the first wort into the under back; then receive a pail of the first running, and throw it again upon the malt; you will find that the malt has sucked up one-fourth of the first copper of liquor; it will therefore be necessary, to make up the quantity of wort for the strong ale, to add as much of the second copper, throwing it by bowlfuls over the malt, and giving it time to soak through, keeping it all the time running by an easy stream, till you perceive you have about twenty-two gallons; which in boiling and working will be reduced to eighteen gallons. If, while you are letting it off, you throw into the under back about half a pound of hops, it will preserve it from what is called foxing, growing sour, or becoming ropy. The first wort being all run off, you must fasten the tap of the mash-tub, and take the second

mashing, stirring up the malt as you did at the first; then cover it close for an hour and a half; put likewise the same quantity of hops in the under back as you did for the first liquor. But if you intend to make nine gallons of small beer, which can be done, though straining the point rather too far, one hour will be sufficient for the second mash to remain on the malt; but the third will require an hour and a half; and, as it runs off, you must repeat it the second time, and it will be good small beer: meanwhile fill the copper with the first wort, and boil it very briskly, with another half pound of hops, taking great care to avoid the extremes of under or over-boiling, as either of them will materially injure the ale; for if not boiled enough, the liquor will taste raw, sweet, and sickly, and cannot retain the virtue of the malt, nor be wholesome drink: on the other hand, if it is suffered to boil too long, it will thicken, and be prevented from ever being fine in the cask, or agreeable to the palate. The breaking or curdling of the wort should be your guide; for if you boil the wort an hour (which is the usual time,) and should take it out of the copper before it be broke or curdled, it will be mismanaged; but when it has boiled a while, take some in a hand bowl at several times; and, when you find it is broke into small particles, it is nearly enough; a

few minutes will produce large flakes : this, then, is the time to strain it off, and put it into the cooling tubs, as shallow as possible ; and as the liquor cools, it may be put into the working-tub, that the coolers may be at liberty for the other wort that may be ready to strain off. As soon as the first wort is strained off, put in the second, with the same quantity of hops as before, and one pound of treacle ; the hops must never be boiled twice, and you must take care with this, as well as the first, when it breaks, to strain it off directly : the third wort will be too small to break, you must therefore boil it an hour, and, when strained off, put it to cool in a shallow body, as soon as possible, that it may not fox (sour,) which it is very apt to do, if put in too large a body together ; but if you have not convenience for this, take a hand-bowl and keep stirring it up till it be cool enough to put in the yeast. In putting your wort together, take care not to disturb the sediment at the bottom of the tubs, but let it be taken off as clear as possible, as the want of this precaution will cause an under fermentation, which must be avoided ; when it is lukewarm, proceed to ferment it in the following manner :

Procure a pint (mutchkin) of yeast, mix it with a quart (chopin) of the worts with your hand in a bowl, then set the bowl to swim on the wort, and cover it up ; in a

short time it will work over, and set the whole to fermentation. When the yeast has taken its proper effect, mix it all well together, afterwards setting the bowl to swim on the surface, then cover it, and in two days at most it will be fit to run into the casks, but, immediately before you do this, carefully take off nearly all the yeast, then take out all the liquor, but with such caution as not to disturb the bottom: it will work in the cask about a week, after which put in the bung gently, and when it has done working, put the bung in very tight, with a piece of coarse cloth about it; in about a month it will be ready to tap; but if in pegging it you find it not clear, let it stand a few weeks longer; by that time it will be both fine and pleasant.

Observe.—During the time of removing the liquor out of the copper, it is of importance to take care to preserve it from burning, in order to which you should always contrive to have the fire low (or else damp it) at the time of emptying, and to be very expeditious in putting in fresh liquor.

Note.—March and October are the two best months for brewing, though you can brew all the year round for present use. This is likewise a proper season for making vinegar, which you will find an advantage in doing, by the following receipt.

Second way to make Vinegar.

Make the vinegar in March or April: to an eighteen gallon cask put seventeen gallons of soft water and seventeen pounds of coarse sugar into your brewing copper; when it begins to boil, skim off the scum as it rises, then lade it into one of the tubs, and let it stand till it be milk warm; toast a good slice of bread, and rub both sides over with yeast, and put it into the liquor; cover it with a cloth, and let it remain a night and a day; then take the yeast clean off, and place the cask on a stand, with a tile or a sheet of lead on the bung-hole, in a warm situation, where it will get the benefit of the sun. The best way is to give it in charge of the gardener, and he will place it in a proper situation, where it will not be disturbed. Observe, the cask must be well iron-bound and painted; this will make it last a great deal longer. You must not draw it off before July or August, but you may tap it a month before you draw it off, and take out a quart or two to taste, and put it in again, it will help to fine it.

To make Ginger Beer.

Have ready a clean, well seasoned, twenty pint (ten gallon) cask, boil as much water as will fill it, put it into a clean tub, let it stand all night; the next morning take a clean brass pan, fill it about one-third full

of water, drop in the whites of three eggs, whisk it well together, add to it ten pounds of sugar, set it on the fire, stirring it until the sugar is melted; when it is come to the boil draw it to one side of the fire, and take the scum off until it is perfectly clarified; when done, have half a pound of good ginger well bruised, the rinds of six lemons, boil them in the clarified sugar about twenty minutes, take it off, and put it into the cask with as much of the water you had previously boiled as to half fill the cask, add the juice of six lemons, and a pint (mutchkin) of good yeast (barm), put in the bung, and shake the cask well, then set it on the stand and fill it up with the boiled water; let it work two or three days, filling it up frequently as it requires; when it has done working, bottle it off, and it will be fit for use in eight or ten days, if well corked.

To make Spruce Beer.

Have ready a clean, well seasoned, twenty pint (ten gallon) cask, boil as much water as will fill it, put it into a clean tub, let it stand all night; the next morning take a clean brass pan, fill it about one-third full of water, set it on the fire, and when it is warm add to it ten pounds of molasses (treacle), stir it well, until it is nearly to the boil, and the treacle is well dissolved, add a 3s. 6d. pot of the essence of spruce,

stir it well together, put it into the cask, fill the cask about half full of the water you had previously boiled, adding a pint (mutchkin) of good yeast (barm), shake it well, then set it on the stand, and fill it up with the boiled water; let it work two or three days, filling it up frequently as it requires; when it has done working, bung it up for eight days, bottle it off; it will be fit for use in ten days if well corked.

To make Loaf Bread.

In the evening about ten o'clock set the spunge in the following manner: Put thirty-two pounds (two stone Scotch) of good flour into a kneading-trough, make a hole in the flour at one end of the trough with your hand, pour in five quarts (chopins) of warm water, with six ounces of salt and a pint (mutchkin) of good yeast (barm), stir in as much of the flour into it as will make it of a thick batter; stir it well until it is smooth and tough; cover it up close.

The next morning early set your oven to heating; then add five quarts (chopins) of water and six ounces more of salt; work it well until you have made up all the flour into a good dough; let it lie about twenty minutes, then lift it on a clean table, and make it into loaves of about four or five pounds each, let them stand to fill pretty well before you put them into the oven; in the mean time clean out the oven free from

dust, which must be of a strong constant heat; an hour and half should bake them, if close shut up, and in proper heat. You may either bake on the sole of the oven, in tins, or in hoops: in summer the water should be about milk warm, in winter considerably more so, and in frosty weather as warm as you can bear your hand in it.

When you draw the bread take a brush, dip it in water, and brush them over the top whilst hot. You may make the half of this quantity if you choose.

To make Rolls.

Take two pounds of flour; put it into a large bowl, with an ounce and half of salt, a gill of good yeast, and as much warm water as will make it into a thick batter; stir it well until it is smooth and tough; cover and set it before the fire to rise about an hour, then take two pounds more of flour, rub into it three ounces of fresh butter, and mix it with the sponge, work it into a light dough, let it stand ten minutes, make it up into small rolls, lay them in tins not to touch each other, or in pans for the purpose, first buttered; let them stand to fill, then put them in the oven, not quite so hot as for loaf bread.

They will take about three quarters of an hour in the oven: when done, rasp them with a bread-grater as soon as they come

out of the oven, cover them with flannel, and keep them hot.

To make Whigs for Tea-Bread.

Take a pound and a half of flour, half an ounce of salt, half a pound of good raw sugar, a gill of yeast (barm), and as much warm water as will make it into a thick batter; work it well until it is smooth and tough; shake a handful of flour on the top of it, cover it with a cloth or piece of flannel, set it before the fire about an hour to rise, then rub three ounces of butter into another pound of flour, and work it altogether to a nice light dough; add a few carraway seeds, half a pound of currants, washed and dried, let them stand ten minutes, in the meantime clean out the oven, which must be pretty hot: make some into whigs, long and narrow at both ends, flatten them down, some round, the size of a small tea-saucer, and some like the whigs, cut them into three longways, and plait them, fasten them at both ends, lay them on tins, first buttered, cover them with a towel or piece of flannel; let them stand to fill about fifteen minutes, put them in the oven; they will take about twenty minutes, or half an hour, if the oven is not pretty hot: when done, brush them all over with sugar and water before you take them off: they may be sent to table either hot or cold.

CHAP. XVIII.

DIRECTIONS RESPECTING THE DAIRY.

I do not intend to treat upon this subject on a large scale, as I mean to confine myself to such families who keep a few cows merely for the consumpt of their own houses, as these directions may be found useful to ladies or their housekeepers, who may not have a thorough knowledge of the management of a dairy; and through the medium of such a publication as this, may attain that knowledge that otherwise they might not have an opportunity of arriving at.

In the first place, particular attention ought to be paid to keeping the dairy very clean, and in the summer as cool as possible; and if any milk or cream should be spilt, not to suffer it to lie, but immediately to clean it up, or it will sour and do more mischief than you are aware of. Great attention should be paid to scalding and rinsing the vessels, and turning them down in an airy part of the dairy, so as to be perfectly dry and sweet.

When the milk comes from the cows, it will be proper to have a clean vessel, large

enough to hold the whole, which should be strained into it, and there remain about half an hour, frequently stirring it until the froth is settled, and the milk be cooled, afterwards gently pour it into the milk pans, which ought to be of white stone, and not too deep, for if the milk is put warm into the pans, it heats them and prevents it from keeping.

Milk should not stand more than twenty-four hours in summer, in winter it may stand double that time; after skimming it, put it into clean earthen cream-pots, and keep it in as cool a place as possible; in the summer, butter should be churned at least twice in the week, though some families, if they have sufficient cream, may wish to have it every morning; but that can be arranged as they please.

To make Butter.

Pour the cream gently into the churn, keeping back any milk that may have settled at the bottom; in the summer the butter should always be churned in the morning before the heat of the sun comes upon the dairy; after the butter is come in the churn, the butter-milk should be poured off; the dairy-maid should be cautioned not to let her warm hand touch the butter, but to have a large wooden spoon for the purpose of lifting the butter out of the churn; press the milk well out of it before the water be

put to it ; the water should be very pure and cool : it will be proper to strain it in case of any sediment, for the least particle will be observed in butter ; let it stand a quarter of an hour in the first water to firm ; press the milk well out, changing the water often, until it is quite clear. If you wish to print any of it for family use, first boil the prints, afterwards throw them in cold water ; with a wooden spoon take a piece and press it on the print, cutting it neatly off the edge with the spoon ; slip it off the print into cold water, until you have printed as many as you have occasion for, the rest make up in forms, or salt it, as may be required.

Particular attention should be paid to scalding and rinsing the churn immediately after using it, placing it in a cool airy place until quite dry ; it must on no account be cleaned with a flannel cloth, as it would leave hairs in it.

To Salt Butter.

Take the butter from the churn, and clap it well, till the milk is well clapped out of it : then wash it in three different waters : in the last water, put in a handful of salt ; clap the water well out of it : for every pound of butter, allow a table spoonful of salt, a tea-spoonful of lump sugar, and as much saltpetre : let these be well dried before the fire, and pounded very fine together : work them into the butter till it be smooth, and

the salt all dissolved : pack it well into the can you mean to keep it in : boil a little pickle of salt and water, and when cold, pour it over it : wet a piece of linen cloth and lay it on the butter : if it has not a cover, tie it over with something to keep out the air.

DIRECTIONS FOR MAKING CHEESE.

To prepare Rennet.

Take the maw as soon as the calf is killed, clean and rub it inside and out with salt, skewer it with wooden skewers, stretch it on a board, turning it frequently for about twenty-four hours, hang it in a dry place ; when it has done dripping, wrap clean paper round it, and let it remain until perfectly dry ; boil three quarts (chopins) of spring water, with a handful of nettles and some salt, when cold, put the maw into a stone vessel that will allow it to lie flat, pour the water over it, let it steep twenty-four hours, strain the liquor off, bottle and cork it ; keep it for use.

To make New-Milk Cheese.

As soon as the milk comes from the cows, strain it into a clean tub for the purpose, put as much rennet as will turn it ; when it is sufficiently come, strike it with the skim-

ming-dish cross and cross to make the whey separate, press it down and lift the whey off it ; lay the cheese cloth on the vat, and set it on the ladder across the tub ; lift the curd and press it well into the cheese-vat ; as it sinks press more into it until full ; it should be brought two inches above the edge of the vat ; bring the cloth neatly over it, keeping the curd from spreading over the edge as much as you can ; set it in the press, lay a board over it, in an hour take it out, change the cloth, return it again to the press ; repeat this every two hours for three times ; the last time let it remain, so as to be in the press twenty-four hours ; take it out and rub it all over with salt, lay it on a board ; so do every night and morning, turning it every time, and rubbing it with a clean coarse cloth until it is quite dry : it should be kept in a dry airy place.

Another Way.

Yern the milk as before directed ; when the curd is come, stir it round, let it stand for a little, then press it down, take off all the whey, have a cheese-bag ready, lift the curd into it, put the cheese ladder over the tub, lay the bag on it, and press the whey out of it, breaking the curd well with your hand from time to time, to make it part with the whey ; after all is pressed, pour the whey out of the tub, put the curd into it, and break it well with as much salt as

you think sufficient for the quantity of curd; lay the cheese-vat on the cheese-ladder, the cheese-cloth over it; put in the curd, pressing it in from time to time until it is full, pressing all the whey out of it you can; it should be left about two inches above the edge of the cheese vat, bring the cloth neatly over, put it into the press, observing the same rules as in the former directions.

To make Cream Cheese.

Take the cream off from milk that has stood twelve hours, take some new milk, warm it, and put it to the cream, so as to make the whole of the same heat as milk from the cow, put rennet sufficient to turn it; very carefully press down the curd, but endeavour to break it as little as possible, take off all the whey; if you wish to have it round or any other shape, put it into a cloth, and form it as such, or as a pine apple, or other form; hang it upon a hook for two or three hours before it is moved, as it is apt to crack when the cloth is too soon changed: after it has hung the time directed, change the cloth, and put it into a net, tying it tight at the top, so as to take the impression of the net; let it hang until it stops dripping, then rub it with salt, as mentioned in the preceding receipts.

Another Way.

Take some good thick cream, set it into a pan of warm water, until a thorough heat has penetrated through it, observing that it must not be so hot as new milk; put a small quantity of rennet to it, take it out of the warm water when you observe that it is firm, wet a cloth and spread it into a small search, pour in the cream, set the search over something that the whey may drain from it; when dry, take it from the search, put dock leaves round it, and lay it between two boards, turning it every day, changing the leaves each time until it is quite dry, then cover it with fresh dock-leaves or nettles, and put it between two plates to ripen; it must be made little more than an inch thick.

N. B.—Skim-milk cheeses are generally made the same way as the new milk cheese, only the skim-milk must be warmed to the heat of new milk.

CHAP. XIX.

DIRECTIONS FOR TRUSSING POULTRY, &c.

Turkey for Roasting.—Pick it clean, and with white paper singe it, wipe it with a coarse cloth; cut the skin at the back of the neck, and take out the crop; cut the neck-bone through, and take it out; leaving the skin to the breast and head; cut the vent, and take out the liver, gizzard, and gut. Be careful you do not break the gall. Wipe the inside clean; lay a cloth doubled on the breast, and with a rolling-pin flatten the breast-bone; make a stuffing thus: Take a small quantity of suet minced small, a few crumbs of bread, a little minced parsley, a few oysters, if you have them, pepper and salt; mix them up with a raw egg, and stuff the breast; twist the neck skin twice round the wing, placing the head between the breast and wing, looking forward; run a skewer through the point of the wing, close to the back, leaving room for the spit to pass between the back-bone and skewer; push back the legs to the wings, and hold them well down till you have run a skewer through the thick part near the back-bone, and meet the other leg in the same part; turn the legs.

back, between the side bone and apron; twist the feet close to the side of the leg, making the claws catch under the wing pinnion; run a skewer through the side bone and the thin part of the leg; then through the apron, meeting the other side the same way. Observe to put the rump through the vent. To spit a turkey, enter the spit at the vent, making it pass between the skewers and the back-bone, and out at the back of the neck.

Turkey for Boiling.—Pick and draw the turkey as above; break the leg-bone close to the foot, and draw out the sinews from the thighs; cut off the neck, close to the back, leaving the crop skin long enough to turn over, turn out the crop, cut the vent, and take out the liver, gizzard, and gut; wipe the inside clean; put a cloth double on the breast, and flatten the breast-bone with a rolling-pin; rub a very little pepper and salt, and a little minced parsley, in the inside; raise the thigh-skin with your finger, and fix it under the apron; put the rump through the vent.

Fowl for Roasting.—Cut off the neck close to the back, take out the crop, open the vent, draw, wipe, and season it, and flatten the breast-bone; cut off the feet, leaving the leg pretty long; strip off the skin, turn the legs back to the wing, enter

the skewer under the thick of the leg and through the wing pinion, meeting the other side the same way; turn the legs back again; place them between the side bone and apron, put the rump through the vent, and skewer it neatly through the side bone and apron. If for boiling, cut off the legs at the joint, and truss the legs neatly into the apron.

Chickens for Roasting.—If small, keep the heads and feet on; draw, season, and stuff them with a few bread crumbs, pepper, salt, and a little minced parsley, worked up with a piece of butter; fix the heads in the wings, bring the legs back to the pinions; run the skewer through them both, meeting the other side the same, skewer the legs close between the side bone and apron; give the legs a nick at the joint to make them lie in a proper form. If for boiling, truss the legs into the apron, and cut off the heads.

Goose or Duck.—Cut the feet off at the joint, and the pinions at the first joint; then cut off the neck close to the back, leaving the skin long enough to turn over it, between the vent and rump; draw, wipe it clean, and season it with a small quantity of sage rubbed down, and a little pepper and salt; rub the inside with these ingre-

dients, put the rump through the vent, and skewer it neatly.

Wild Fowl.—Cut the pinions at the first joint; slit it between the vent and rump, and draw it; put a cloth on the end of a skewer, and wipe it out clean; cut off the claws, and enter the skewer into one of the pinions; push back the leg, and run the skewer through it and the body, meeting with the other leg and pinion on the other side; cut the vent, and put the rump through it.

Pheasant and Partridges.—Cut the pinions at the first joint; draw and wipe it clean, flatten the breast-bone, enter a skewer in the pinion, turn the head in the other wing, looking to the breast; bring the middle of the leg close to the body; run the skewer through the leg, body, and pinion, meeting the same on the opposite side; put another skewer through the side bones (the legs being placed close between), and run the skewer through all; leave the feathers on the head of the cock pheasant, butter a piece of writing-paper, and cover it while roasting; preserve the long feathers of the tail to stick in the rump when you dish; in the same way truss all kind of moorfowl.

Woodcock, &c.—Cut the pinions at the first joint, and flatten the breast-bone; turn the legs close to the thighs, and tie them together at the joints; put the pinions close to the thighs, and run the skewer through them; draw out the skewer, and run the bill through in the place of it, as it should skewer itself; but skin the head first, and take out the eyes. Snipes and plovers are trussed the same way; but observe never to draw woodcocks or snipes.

Hares.—In the first place, cut off the legs at the first joint; cut the skin between the hind-legs, strip the skin over them, taking care to keep the tail whole; draw the skin over the body, and slip it off the fore-legs; cut the skin off the neck and head, taking care to keep the ears on, and skin them neatly; slit open the belly a little, and take out the entrails; cut the sinews at the back of the hind-legs, and bring them up to the fore ones; put a skewer through each of them; fix the head between the shoulders, looking back, and run a skewer through it into the body, to keep it in its place; fix the ears erect, tie them, and tie a string round the middle of the body, to keep them in their place. A young fawn is trussed the same way, only you cut off the ears.

Rabbits are cased the same way, only the ears are cut off close to the head, the vent open, and the leg slit about an inch on each side of the rump: the hind-legs are laid flat, and the ends brought to the fore ones: a skewer is put through each of them, and through the body: the head is fixed between the shoulders, and a skewer run through it, to keep it in its place (looking forwards.)

CHAP. XX.

ON CARVING.

Of Carving Poultry, Game, &c. whereby the Reader may easily attain that useful Art.

To Cut up a Turkey.

In the first place, raise the leg, open the joint: lace down both sides of the breast: raise the merry-thought at the top of the breast-bone—raise the brawn, and turn it outward on both sides: then divide the wing-pinion from the joint next the body, and stick each pinion where the brawn was

turned out : cut off the sharp end of the pinion ; and you will find the middle piece will fit the place.

To Rear a Goose.

Cut off both legs as you would a shoulder of lamb : take off the belly piece close to the extremity of the breast, about half an inch from the sharp bone, in two parts : divide the pinions, and take them off : cut off the merry-thought and the slices from the breast : then turn up the carcase, and cut it asunder through the back above the loin-bones.

To Unbrace a Mallard or Duck.

Raise the pinions, then the legs, then the merry-thought ; lace it on both sides of the breast ; take off the side bones ; lastly, turn up the carcase, and cut it through the middle, then cut it through on each side of the back-bone.

To Unlace a Coney-Rabbit.

The back must be turned downwards ; and the apron divided from the belly ; this done, slip in the knife between the kidneys, loosening the flesh on both sides ; then turn the belly, and cut the back across ; divide the legs from the body.

To Wing a Partridge or Quail.

This is easily done, as it requires little more than raising the legs and wings. Pigeons are sometimes cut across, and sometimes split down the back.

To Cut up a Fowl.

Either roast or boiled, it is done the same way: lay the fowl on a plate: stick the fork fast into the breast: take off the wings, with a handsome piece of the flesh from the breast: then remove the legs; then the merry-thought: then the hug-me-close, or neck-bones: afterwards separate the breast from the back: turn up the back, and fix the fork under the rump, and with the edge of the knife press down the back, and it will divide at a joint: cut off the side-bone on each side the backbone.

To Cut up a Hare.

Cut it through on each side of the backbone, from the shoulder to the rump: take off the shoulders and legs; divide the backbone, which is most esteemed, into neat small pieces.

To Thigh a Woodcock.

The legs and wings must be raised in the same manner as a fowl; a little of the toasted

bread they are dished on, is generally helped with the woodcocks. A snipe is done the same way.

To Lift a Swan.

Slit it fairly down the middle of the breast, clean through the back from the neck to the rump: divide it in two parts, taking care not to tear the meat: lay the two halves in the dish with the cut side downwards. Serve it up with chaldron sauce.

DINNER BILLS

OF TWO COURSES,

FROM FIVE TO SEVENTEEN DISHES.

First Course.

	Fish.	
	Melted Butter	
Mashed Turnips.	Peas Soup.	Potatoes.
	Caper Sauce.	
	Boiled Mutton.	

Second Course.

	Roast Pigeons.	
	Plain butter.	
Tart.	Bread Pudding.	Macaroni.
	Caudle Sauce.	
	Roast fillet of Veal.	

First Course.

	Soup.	
	Pickles.	
Celery.	Plumb-Pudding.	Potatoes.
	Horse-radish	
	Roast Beef.	

Second Course.

	Roast Chickens.	
	Bread Sauce.	
Marmalade Tart.	Apple Tart.	Custard Pudding.
	Mint Sauce	
	Roast Lamb.	

DINNER BILLS OF SEVEN DISHES.

First Course.

Fish.

Chickens.

Cauliflower.

Hotch-Potch.

Potatoes.

Ham.

Roast Beef.

Second Course.

Roast Ducks.

Trifles.

Green Peas.

Pudding

Roast Lamb.

First Course.

Roast Mutton

Potatoes.

Brocoli.

Soup.

Greens.

Turnips.

Round Beef.

Second Course.

Marrow Pasty.

Tartlets.

Shape Jelly

Baked Pudding.

Shape Blancmange.

Cheese Cakes

Roast Hare.

DINNER BILLS OF NINE DISHES.

First Course.

Dressed Cod's Head.

Cauliflower.	Sauce-Boat.	Turnips.
Ham.	Brown Soup.	Fowl.
Potatoes.	Sauce-Boat.	Spinage.
	Stewed Beef.	

Second Course.

Roast Partridges.

Cheese Cakes.	Sauce-Boat.	Jam Tart.
Shape Jelly.	Trifle.	Shape Blancmange.
Apple Tart.	Sauce-Boat.	Almond Puffs.
	Roast Turkey.	

DINNER BILLS OF ELEVEN DISHES AND REMOVES.

First Course.

Vermicelli Soup.

Remove, Fish, then Boiled Turkey

Dressed Sweetbreads.	Beef Olives.
Bread Sauce.	
Bacon Ham.	Patties. Fricandeau Veal.
Gravy Sauce.	
Dressed Palates.	Peas Soup. Ragout Pigeons.
Remove Roast Mutton.	
Vegetables on the Side-board.	

Second Course.

Roast Moorfowl.

Italian Cheese	Nassau Puffs.	Shape Jelly.
Jam Tart.	Gatteau Cake.	Marmalade Tart.
Shape Jelly.	Meringles.	Mock Ice.
	Roast Pig.	

DINNER BILLS OF THIRTEEN DISHES AND REMOVES.

First Course.

Brown Soup.	Remove, Dressed Haddocks.	
	Remove, boiled Leg Mutton.	
Turnips	Pudding.	French Beans.
Bacon Ham.	Pigeon Pie.	Sweetbreads.
French Crocats.	Maccaroni.	Chickens
Green Peas.	Soup Cressy.	Potatoes.
	Remove, Roast Beef.	

Second Course.

	Dressed Calves Head.	
Nassau Puffs.		Cheese Cakes.
	Preserved Oranges.	
Orange Jelly.		Blancmange.
	Italian Pyramid.	
Italian Cheese.		Calves-foot Jelly
	Preserved Apples.	
Raniquins.		Meringles.
	Roast Hare.	

DINNER BILLS OF FIFTEEN DISHES, AND REMOVES.

First Course.

White Soup. Remove with Fish.

Remove Fish with Boiled Leg Mutton.

Boiled Rice. Stewed Onions.

Fricandeau. Oyster Patties. Curried Rabbit.

Tongue. Apple Pie. Fowl.

Dressed Kernels. Botille Beef.

Minced Pies.

Potatoe Pudding. Stewed Celery.

Brown Soup. Remove with Roast Pork.

Plain Vegetables on the Side-Table.

Second Course.

Game of any kind.

Meringles.

Almond Puffs.

Mock Ice: Preserved Pears. Blancmange.

Cherry Tart. Gatteau Cake. Apricot Tart.

Shape Jelly. Preserved Apples. Italian Cheese.

Ramiquins. Nassau Puffs.

Roast Turkey.

DINNER BILLS OF SEVENTEEN DISHES, AND REMOVES.

First Course.

Brown Soup. Remove with Salmon.

Remove Salmon with Quarter Lamb.

Dressed Palates.	Dressed Oysters.	Curried. Rabbit.
Stewed Cucumbers.	Patties	Dressed Spinage.
Piece Bacon.	Plumb-Pudding.	Boiled Fowl.
Potatoe Pudding.	Rissoles.	Stewed Celery.
Boiled Rice.	Dressed Lobster.	Dressed Sweetbreads.

Soup Cressy. Remove Turbot.

Remove Turbot with Roast Beef.

Plain Vegetables on the Side-Table.

Second Course.

Mock Turtle.

Fancy Tartlets.	Preserved Peaches.	Rout Cakes.
Orange Jelly.	Custards In Glasses.	Shape of Rasp Cream.
Apricot Tart.	Handsome Trifle.	Cherry Tart.
Custard Pudding.	Custards in Glasses.	Shape of Calf-foot Jelly.
Melvells.	Preserved Cucumbers.	Nassau Puffs.

Roast Hare, Larded.

DINNER OF TWO COURSES, WITH REMOVES.

First Course.

Mullegetawny Soup.

Remove Salmon.

Dressed Breast of Veal.

Sweetbreads.

Hare Collops.

Patties.

Ham.

Epergne.

Turkey.

Patties.

Stewed Duck.

Palates.

Vermicelli Soup.

Remove Dressed Cod.

Saddle of Mutton.

Second Course.

Italian Cheese.

Game.

Clear Jelly.

Cream.

Tart.

Epergne.

Tart.

Cream.

Orange Jelly.

Spanish Cream.

Game.

DINNER OF TWO COURSES, WITH REMOVES.

First Course.

White Soup.

Salmon.

Boiled Turkey.

French Crocats.

Curried Rabbit.

Piece of Ham.

Rissoles.

Allando of Mutton.

Epergne.

A-la-mode Beef.

Patties.

Fricandeau of Veal.

Sheeps Tongues.

Sweet Breads.

Roast Beef.

Dressed Haddocks.

Mock Turtle Soup.

Rice and Vegetables on Side-Board.

Second Course.

Game.

Clear Jelly.

Mock Ice.

Preserves.

Tart with
Crocats.

Epergne.

Tart with
Crocats.

Preserves.

Orange Jelly.

Clear Jelly.

Game.

DINNER OF THREE COURSES.

First Course.

	Salmon.	
	Parsley Sauce.	
	Patties.	
Harc Soup.	Epergne.	Oyster Soup.
	Patties.	
	Lobster Sauce.	
	Turbot.	

Second Course.

	Allando of Mutton.	
Boned Fowl Fricasseed.	Sauce.	Salt Tongue.
Raised Pye.	Epergne.	Raised Pye.
Veal Cutlets.	Sauce.	Fricassee Rabbit.
	Stewed Beef.	

Third Course.

	Game.	
Clear Jelly.	Preserves.	Italian Cheese.
Apple Loaf.	Epergne.	Muffin Pudding.
	Preserves.	
Blancmange.	Game.	Orange Jelly.

SUPPER DISHES.

Veal cutlets.
 Minced veal.
 Veal chops in papers.
 Cold veal.
 Collared veal sliced.
 Potted veal.
 Cold veal pie.
 Cold roast beef.
 Salt beef sliced.
 Minced collops of beef.
 Potted beef.
 Collared beef sliced.
 Mutton chops.
 Mutton hashed.
 Lamb chops.
 Cold lamb.
 Collared lamb sliced.
 Roast lamb.
 Pork steaks,
 Cold roast pork.
 Brawn and muck brawn,
 sliced.
 Roast turkey
 Cold turkey minced.
 Roast fowls,
 Broiled fowls.
 Fowl in savoury jelly.
 Roast chickens.

Broiled chickens.
 Chicken pie, cold
 Chicken in jelly
 Fricassee of chicken.
 Roast ducks.
 Cold ducks.
 Roast pigeons or larks.
 Potted pigeons.
 Broiled pigeons.
 Pigeon pie, cold.
 Pigeons in jelly.
 Game of any kind.
 Broiled haddocks.
 Kipper salmon.
 Pickled salmon.
 Pickled herrings.
 Potted eels.
 Oysters, stewed, scollop-
 ed, pickled or raw.
 Lobsters.
 Pastry of any kind.
 Preserves of any kind.
 Creams and jellies
 Poached eggs and spin-
 age.
 Do, plain.
 Scolloped potatoes.
 Roasted do.

Explanation of the Plate.

I have given the following dinner bill, in four courses, on a copperplate, which by some at first sight may be thought extravagant; but, on a little consideration, it will be found that it is not more so than many dinners that are set on in two courses. For instance, if you send up a dinner of two courses, of nineteen dishes each, with two removes at the top, and two at the bottom, (which is very frequently done for a large company,) it will amount to forty-six dishes, whereas the whole of these four courses amount only to forty-two dishes: and the whole of the soups may be made, excepting the white soup, from one preparation. *See chapter on Soups*: You will there find the method of finishing them; besides, when five soups are sent up, you need not send such large tureens, as when two or sometimes three are sent up. Another great advantage attending this method is, when the dinner is sent up in two courses, during the time the company are helping themselves to soup, fish, &c., the made dishes turn cold, and are next thing to spoilt, and have lost that fine flavour they have when hot. I have frequently sent up dinners the same way in one of the first families in this country, and am convinced it is done with much more ease to the cook; for she has only the soups to dish for the first course; and, while the company are helping themselves to that, she has plenty of time to dish the fish, and garnish it neatly; then the meat dishes, and she has done: for the sweet course is or ought to be already dished. By this method the dinner goes up in season. (*See the Plate.*)

THE END.

AN ELEGANT DINNER OF FOUR COURSES & DESSERT.

COURSES & DESSERT.

FIRST COURSE

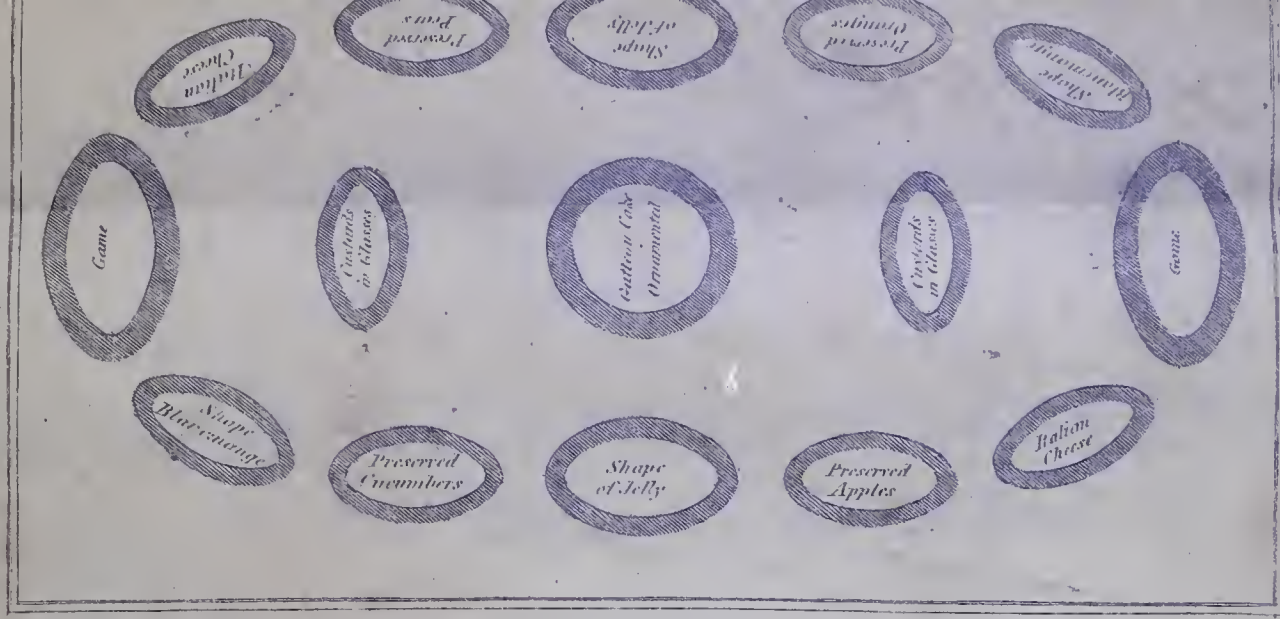


THIRD COURSE

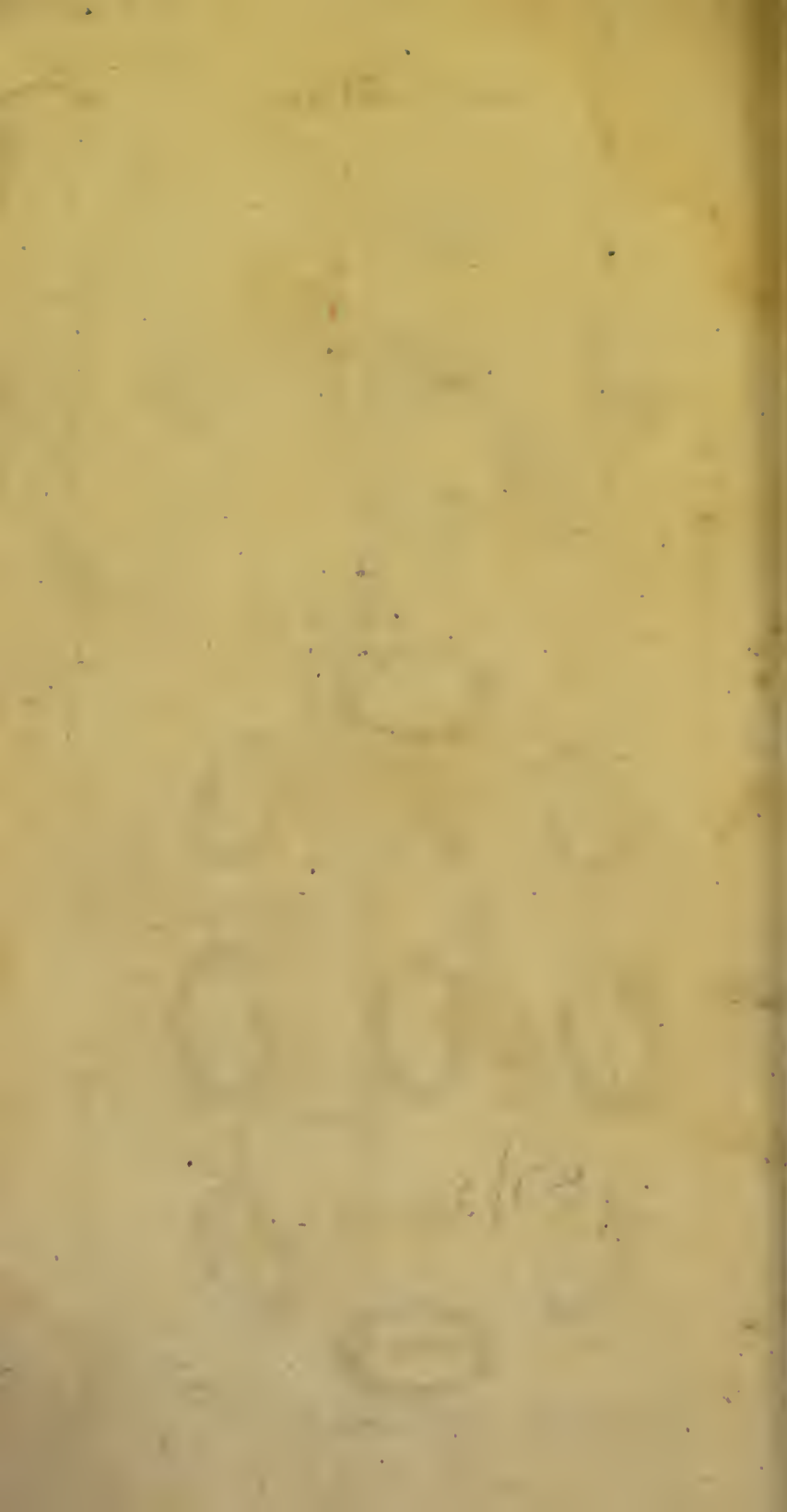


Vegetables on the side board.

FOURTH COURSE



Send up the dessert according to what fruit is in season.





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